

STAGÅRD

Steiner Hund

2021

RIESLING

TECHNICAL SHEET



Stagård's iteration of this site is much less dominant than Nikolaihof's, but no less complex. Instead of oxidation to balance the intensity of the site, Urban preserves the freshness with spontaneous fermentation in steel. The result is a yin-yang riesling possessing intensity and elegance, depth and lift, concentration and utter drinkability.

Opens with a pure and refined, flinty and stony rather than fruity nose. On the palate, this is a round, rich and crystalline, savory and salty Riesling with ripe, lush and concentrated fruit and the finesse and tension of a rocky terroir. The wine is dense, intense and very long, and it's one of the finest vintages of this domaine and now ranks among the finest in the Kremstal appellation.

Fermented spontaneously, with berries, in stainless steel after 48 hour maceration. Aged 12 months in stainless, 10 months on gross lees and berries.

97 PTS
JAMES SUCKLING

95 PTS
VINEPAIR

95 PTS
FALSTAFF

93 PTS
ROBERT PARKER

VARIETAL | Riesling
CLASSIFICATION | Kremstal DAC Reserve
COUNTRY | Austria
REGION | Niederösterreich
APPELLATION | Kremstal
VINEYARD | Steiner Hund
ORIENTATION | South
GRADIENT | 400m
SOIL | Loess, Loam, Conglomerate
FARMING PRACTICE | Certified Organic by LACON
VINIFICATION | Stainless steel
ELEVAGE | 12 months stainless
ALCOHOL | 12.0%
ACIDITY | 5.6 g/L
RESIDUAL SUGAR | 2.9 g/L
SUGAR FREE EXTRACT | 18.7 g/L
MALOLACTIC | Yes
BOTTLE SIZE | 750 ml