



RIED KREMSEK KOGEL

NEUBURGER

2025

Neuburger, eine echte Rarität. Dieser stammt von den Terrassen der Ried Kogl, die dem Wein eine feine Mineralität mitgeben. Dazu ein ganzes Potpourri an Aromen: frische Walnuss, gelbe Birne, zart floral.

ORIGIN AND TERROIR

The grapes for this Neuburger originate from our vineyards in the Kremser Kogl site, near the small wine village of Hollenburg in the southern Kremstal. The terraced slopes are composed of conglomerate rock with varying layers of loess, and their warm subsoil is particularly suited to Neuburger. The site's microclimate, shaped by cool nights and the influence of the Pannonian climate, allows for extended ripening on the vine, producing wines with layered fruit, elegance, and subtle spice. The combination of slope, soil, and climate forms the foundation for a wine with a nutty character, a complex palate, and a smooth, supple texture.

VINIFICATION

The grapes were selectively harvested and gently pressed after a short maceration period. Temperature-controlled fermentation in stainless steel tanks preserved the fruity and spicy aromas to their fullest. In mid-January, the wine was racked and aged for several months on fine lees in small wooden casks before bottling. Following a period of bottle maturation, the wine is released, offering a supple texture and a complex, layered palate.

TASTING NOTES

Powerful green-yellow with golden reflections. The nose reveals delicate floral aromas, subtle hints of white nougat, orange zest, and a touch of mango, underlined by blossom honey. On the palate, the wine unfolds flavors of nuts and ripe fruit, accompanied by gentle wood spice and hints of banana and caramel. Its creamy texture and well-integrated acidity provide length and balance. A powerful Neuburger with excellent aging potential, ideal for pairing with rich, flavorful dishes.

FOOD AND DRINK RECOMMENDATIONS

This powerful Neuburger pairs beautifully with hearty dishes such as creamy veal or pork preparations, mushroom risotto, or rich vegetable dishes. For optimal enjoyment, serve it in a Burgundy glass and decant the wine beforehand. Allow it to warm slightly from the fridge—just a few degrees bring out its aromas of nuts, ripe fruit, and subtle wood spice. Thanks to its creamy texture and balanced acidity, it is also a real pleasure to enjoy on its own.



Quality Level	Qualitätswein
Origin	Ried Kremser Kogl
Grape Variety	Neuburger
Alcohol	13,5 %vol
Residual Sugar	1,8 g/l - dry
Acidity	6,0 g/l
Maturing Potential	min. 15 years
Drinking Temp.	8-10°C

