

RIED FURTHER SILBERBICHL

RIESLING

2025

A classic Riesling from Kremstal. The nose shows pure apricot aromas, complemented by delicate minerality and a full, expressive character. Typical of the traditional Silberbichl vineyard, where the rocks shimmer silver in the sunlight.

ORIGIN AND TERROIR

The Silberbichl vineyard stretches across a broad terrace above the Danube River. Its soils—composed of ancient Danube gravel, weathered rock, and calcareous layers—give Riesling its characteristic structure: sparse, well-draining, and mineral-rich. These conditions encourage slow grape ripening and the development of intense, clear aromas. The site's mild climate further enhances the bouquet and elegant aromatic expression of the wines. The name “Silberbichl” refers to the silvery mica deposits in the soil (“Silber”) and the hilly terrain (“Bichl”).

VINIFICATION

The fully ripe grapes are selectively harvested, destemmed, and gently pressed to preserve their delicate aromas. Fermentation takes place under controlled temperatures in stainless steel tanks, ensuring the fruity and mineral notes remain clear and intense. Afterwards, the wine is racked and aged on fine lees, adding additional structure and richness before bottling.

TASTING NOTES

Bright green-yellow. The nose offers delicate aromas of apricot, peach, and yellow tropical fruit, with a hint of orange zest and subtle minerality. On the palate, the wine is lively, featuring ripe peach and apple flavors supported by fresh, racy acidity. The finish is long, mineral, and elegantly underpinned by lemony-salty notes, making it a refined companion to food.

FOOD AND DRINK RECOMMENDATIONS

This aromatic Riesling is wonderfully versatile: it pairs beautifully with grilled fish, light poultry, and summery vegetable dishes, as well as with exotic cuisines such as Chinese, Indian, or Japanese. It is also an ideal companion to cold or spicier dishes—and, of course, delightful on its own.



Quality Level	Kremstal DAC
Origin	Ried Further Silberbichl
Grape Variety	Riesling
Alcohol	12,5 %vol
Residual Sugar	3,8 g/l - dry
Acidity	7,9 g/l
Maturing Potential	2-3 years
Drinking Temp.	6-8°C

