



HERMANN
MOSER

3495 Rohrendorf/Krems
Bahnstraße 36
Tel: u. Fax: +43 2732/83841
Handy: +43 676/4232024
AUSTRIA

Riesling Kaiserstiege 2015 Kremstal DAC

the stone fruit

wine description	Bright Yellow-green, silver reflexes. Yellow stone fruits, a touch of apricot and blossom honey. Juicy, fruit-sweet texture, fine acid arch. In the finish ripe yellow peach, elegant and accessible, longlasting mineral. (Peter Moser, Falstaff)
drinking suggestions	for almost all fish dishes
region	Kremstal, Rohrendorf on the east side of the Danube in Lower Austria
vineyard	"Gebling" of Rohrendorf The Gebling is a significant hill north of Rohrendorf reaching down to Krems. It is a part of one the mightiest loess sediments in Europe. Its name – originally probably "Gelb-ling" ("yellowish") – refers to blazing walls behind the vineyards. The terraces on Gebling, which start directly behind the cellar, are eminently suitable for spicy Veltliner and minerally Riesling.
soil	loess
harvest date	15 th October 2015
vinification	3 hours maceration temperature-controlled fermentation
maturing	stainless steel tank
bottling date	2 nd March 2016
alcohol	13.0 %vol.
total acidity	4.3 g/l
residual sugar	3.5 g/l



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Awards vintage 2015

A LA CARTE Guide 2016/2017 91 points

falstaff Riesling DAC Cup 91 points

Awards vintage 2014

falstaff Guide 2015/2016 89 – 91 points
Stephen Tanzer

VINARIA Guide 2015/2016 3 points (price value)

A LA CARTE Guide 2016 91 points

Awards vintage 2013

Wine Spectator 93 points

WINE ENTHUSIAST May 2014 91 points

falstaff Guide 2014/2015 89 points
Stephen Tanzer

VINARIA 5 / 2014 TOPLIST – 5th place of Austria

A LA CARTE Kremstal DAC Cup 90 points (3rd place ex aequo)

wein.pur TIP (a wine with character and
Best of marvelous drinking pleasure)
Austria 2014