



From the moment Manfred Felsner took over the Family owned 39-acre (16h) estate in 1990, he put his emphasis on expressing the unique fruity attributes of the Kremstal Territor whilst maintaining the specific characteristics of each grape variety. His consequent "less is more" approach in the vineyards and the cellar result in elegant, fruity, well-aging wines that regularly achieve national and international recognition.

RIESLING Weißer Stein

The „Weiße Stein“ (white stone) used to be a signal rock for boats the Danube river, which could be seen from far away and served as an orientation point.

The vines for this Riesling love the sun-drenched, rocky terraces below the „Weiße Stein“. A bright coloured, light-footed and playful Riesling is the result. Intense fruity flavours of apricot and peach on the pallet, combined with mineral hints and lively spice. Effortlessly balanced. Animating and refreshing.

Pairs well with:

Fresh- and salt-water fish like grilled Salmon, Trout, Bass, Shrimp and Seafood. Vegetable dishes, Casseroles, roasted poultry or BBQ pork. Spicy Asian or Mexican cuisine. Soft and semi-hard cheeses.

Ideal serving temperature: 10-12° C

