

DATENBLATT

# GRÜNER VELTLINER KREMSTAL 2019 (DAC)

## DESCRIPTION

The terroir of two old wine villages – *Gedersdorf and Rohrendorf* – puts its mark on this Veltliner. Deeply rooted in conglomerate and loess soil, it unifies spicy flavours, power and a lot of fruit in *a clear expression of its origin.*

ATTRIBUTE	<i>Grape:</i>	100% Grüner Veltliner
	<i>Region:</i>	Kremstal
	<i>Harvest:</i>	Hand Harvest & Selection in the Vinyard
	<i>Soil:</i>	Löss
	<i>Cru:</i>	Various terraces
	<i>Yield:</i>	50 hl/ha
	<i>Ripeness:</i>	18,5°KMW; 75° Öchsle
	<i>Fermentation:</i>	Steel tank
	<i>Maturation:</i>	Steel tank, matured on fine lees
	<i>Alcohol:</i>	12,5 Vol.%
	<i>Acidity:</i>	5,8 g/l
	<i>Res. Sugar:</i>	1,0 g/l
	<i>Drink-Temp.:</i>	9°C

## FOOD RECOMMENDATION

A wine for all seasons. As a soloist for an aperitif as well as for light appetizers, pasta and fish dishes - to be enjoyed universally.

