

DATENBLATT

GRÜNER VELTLINER RIED MOOSBURGERIN 2018 (KREMSTAL DAC RESERVE)

DESCRIPTION

Just four hectares in size but *nearly 1,000 years old*. The Moosburgerin vineyard has left its imprint on Veltliner production in the Kremstal valley. A lot of sun makes for a full and concentrated body. *Mineral and fruity tones on the palate.*

ATTRIBUTE	Grape:	100% Grüner Veltliner
	Region:	Kremstal
	Harvest:	Hand Harvest & Selection in the vineyards
	Soil:	Löss & Schotter
	Cru:	Ried Moosburgerin, Gedersdorf
	Yield:	50 hl/ha
	Ripeness:	19,0°KMW; 55° Öchsle
	Fermentation:	Steel tank & 500L Austrian oak barrels
	Maturation:	Steel tank and oak, matured on full & fine lees
	Alcohol:	13,0 Vol.%
	Acidity:	5,1 g/l
	Res. Sugar:	1,5 g/l
	Drink-Temp.:	9°C

FOOD RECOMMENDATION

Grüner Veltliner is ideal for the Austrian kitchen, and goes nicely with spicy Eastern Food as well. We recommend this wine particularly for starters, baked foods and Asian dishes.

