

DATENBLATT

GRÜNER VELTLINER RIED VORDERNBERG 2018 (KREMSTAL DAC RESERVE)

DESCRIPTION

Steep and very hot: the Vordernberg vineyards are directly exposed to the sun, but cool northwesterly winds provide relief. Lively acidity balances *its power and mature fruit.*

ATTRIBUTE	<i>Grape:</i>	100% Grüner Veltliner
	<i>Region:</i>	Kremstal
	<i>Harvest:</i>	Hand harvest & selection in the vineyards
	<i>Soil:</i>	Löss
	<i>Cru:</i>	Ried Vordernberg, Gedersdorf
	<i>Yield:</i>	50 hl/ha
	<i>Ripeness:</i>	19,0°KMW; 95° Öchsle
	<i>Fermentation:</i>	Steel tank & 500L Austrian oak barrels
	<i>Maturation:</i>	Steel tank and oak, matured on full & fine lees
	<i>Alcohol:</i>	13,0 Vol.%
	<i>Acidity:</i>	5,0 g/l
	<i>Res. Sugar:</i>	1,0 g/l
	<i>Drink-Temp.:</i>	9°C

FOOD RECOMMENDATION

matches ideally with classic Austrian cuisine, such as Tafelspitz Backhendl or Wiener Schnitzel, vegetables, with gratins, diverse fish-dishes, as well as with many Pan-Asian dishes.

