

DATENBLATT

GRÜNER VELTLINER RIED MOOSBURGERIN 2019 (KREMSTAL DAC)

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	<i>Grape:</i>	100% Grüner Veltliner
	<i>Region:</i>	Kremstal
	<i>Harvest:</i>	Hand Harvest & Selection in the vineyards
	<i>Soil:</i>	Löss & Schotter
	<i>Cru:</i>	Ried Moosburgerin, Gedersdorf
	<i>Yield:</i>	50 hl/ha
	<i>Ripeness:</i>	20,5°KMW; 105° Öchsle
	<i>Fermentation:</i>	500L Austrian oak barrels
	<i>Maturation:</i>	Austrian oak, matured on full & fine lees
	<i>Alcohol:</i>	14,0 Vol.%
	<i>Acidity:</i>	5,1 g/l
	<i>Res. Sugar:</i>	1,5 g/l
	<i>Drink-Temp.:</i>	10°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.

