

Grüner Veltliner GÖTTWEIGER BERG Kremstal

<i>Grapes:</i>	Grüner Veltliner (100%)
<i>Appellation:</i>	Göttweiger Berg, Kremstal dac
<i>Year:</i>	2012
<i>Alkohol:</i>	12.5 % vol
<i>Residual Sugar:</i>	1,0 g/l
<i>Total Acidity:</i>	6,3 g/l
<i>Closure:</i>	screw cap

Area of production: “Stift Göttweig” is a monastery built in the 11th century located on a hill in the wine growing region “Kremstal” on the southern border of the river Danube, right opposite the city of Krems. This little mountain is called “Göttweiger Berg”, which also gives the name to a designated area of vineyards surrounding the “Goettweiger Berg”.

Soil composition: mixture of primary rock and loess grounds

Vinification: handpicked selected grapes, soft pressing, temperature controlled fermentation in stainless steel, settling in big wooden barrels (up to 10,000l, NO oak taste) before bottling which allows the wine to clarify itself without filtration

spicy, herbal nose, grapefruit, lemon, green apple on the palate with a crisp and refreshing finish

Serving temperature: to be served chilled at 8–10°C

Preservation: to be drunk young (within 3 years)

Food suggestions: very versatile pouring-partner; the perfect “Snack-Wine”

