

Ried HÖHLGRABEN Grüner Veltliner Kremstal DAC

Origin: Furth bei Göttweig
Appellation: Kremstal DAC
Single Vineyard: Höhlgraben
Grapes: Grüner Veltliner (100%)
Vintage: 2020
Analysis: 12.5 % alcohol
 1.0 g/l residual sugar
 6.1 g/l total acidity
Closure: screw cap

Area of production: 'Kremstal' (located around the small city Krems), on the southern border of the river Danube on the foothills of the 'Stift Göttweig' monastery; grapes of the single vineyard called 'Höhlgraben' which got its name in the 17th century (the German word „Höhle“ means cave, ravine or deep ditch). The Malat family has been cultivating vineyards on this site ever since.

Soil composition: mixture of primary rock and loess grounds

Age of vines: 10 - 50 years

Grapes: 100% estate fruit from estate vineyards only
 100% clean and healthy grapes
 100% free of botrytis

Vinification: handpicked selected grapes, soft pressing, spontaneous fermentation with the natural yeast (without any cultivated yeast) in stainless steel, settling in big wooden barrels (up to 10,000 l, NO oak taste) for 3-5 months before bottling which allows the wine to clarify itself without filtration

Character: typical spiciness of white pepper and floral aromas in the nose, fine and elegant fruit characters on the palate

Preservation: for consumption from now and for the next 10 years

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

Food suggestions: a wine for any occasion, fits to everything, everywhere to everyone

Wine awards: Falstaff 92 points

