

## Höhlgraben Alte Reben Grüner Veltliner Kremstal Reserve

<i>Origin:</i>	Furth bei Göttweig
<i>Appellation:</i>	Kremstal Reserve dac
<i>Grapes:</i>	Grüner Veltliner (100%)
<i>Vintage:</i>	2014
<i>Analysis:</i>	13 % alcohol 3,0 g/l residual sugar 6,0 g/l total acidity
<i>Closure:</i>	natural cork

*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:* 60 years

*Vinification:* handpicked selected grapes, 100% clean fruit without botrytis from the oldest vines of the single vineyard „Höhlgraben“ (60 years old), soft pressing, spontaneous fermentation with the natural yeast (without any cultivated yeast) in a 2.000 l wood barrel (dos NOT give any oak taste), staying on the lees with patronage for at least 3 month

*Character:* intense minerality, tobacco and peppery spice in the nose, concentrated, powerful and balanced, never ending finish, superb potential for further development

*Preservation:* great aging potential (up to 20 years)

*Serving temperature:* 10-12° C

*Food suggestions:* goes well with heavy fish, white meat and boiled beef (Austrian „Tafelspitz“)

