

Ried HÖHLGRABEN Grüner Veltliner Kremstal DAC

<i>Origin:</i>	Furth bei Göttweig
<i>Appellation:</i>	Kremstal DAC
<i>Single Vineyard:</i>	Palter Höhlgraben
<i>Grapes:</i>	Grüner Veltliner (100%)
<i>Vintage:</i>	2018
<i>Analysis:</i>	12.5 % alcohol 1.5 g/l residual sugar 6.1 g/l total acidity
<i>Closure:</i>	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

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: to be drunk young or with a bottle maturation up to 5 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 91 points

