

*Kremstal DAC*  
**GÖTTWEIGER BERG**  
*Grüner Veltliner 2014*

**location & removal**

The „Göttweiger Berg“ – as it has been known since 1083 A.D. – strongly benefits from the different microclimatic conditions. Here, the vegetation breathes the cool, soft and spicy air from the Dunkelsteiner Woods as well as the warm Pannonian air – all balanced with the natural humidity of the Danube region. There also are several geological differences, ranging from gravel and sand, and loess and loam, to weathered primary rock – all of which bring, along with the various grape varieties, a plethora of characteristics to the wines. This is an ideal site for Grüner Veltliner and Riesling. The Göttweiger Berg yields medium-bodied wines with in average of 12,5% vol. alcohol. They are matured in steel tanks.

**Tasting notes**

Juicy yellow apple aromas and fine tobacco nuances. The palate shows structure and finesse, with green apple and a mineral undertone. Solid ageing potential.

**analysis facts**

alcohol content: 12,5%

acidity: 6,5g

residual sugar: 2,0g (dry)

**Ageing potential**

This wine could be enjoyed within three years of the harvest - but the potential actually increases after 4-6 years.

**ideal temperature**

9 – 11 ° Celsius

**Food recommendation**

Grüner Veltliner is ideal for the Austrian kitchen, and goes wonderfully with spicy Far Eastern cuisine as well. We recommend this wine especially for starters, baked foods and Asian dishes.

**Weingut Stift Göttweig**

Since the 11th century, Stift Göttweig has been engaged in wine-growing in the Kremstal region. Even today, the wines are made according to traditional methods and perpetuate the authentic expression of their origin.

Elegant balance and perfect harmony determine this line, making the dry wines ideal food companions.



