

Ried GOTTSCHELLE 1^{ÖW} Grüner Veltliner Kremstal DAC

<i>Origin:</i>	Furth bei Göttweig
<i>Appellation:</i>	Kremstal DAC
<i>Single vineyard:</i>	Further Gottschelle 1 ^{ÖW} Erste Lage
<i>Grapes:</i>	Grüner Veltliner (100%)
<i>Vintage:</i>	2017
<i>Analysis:</i>	13.0% alcohol 1.2 g/l residual sugar 5.7 g/l total acidity
<i>Closure:</i>	natural cork

The single vineyard 'Gottschelle' is located at the foot of the Göttweiger Berg, on a plateau of old Danube terraces. The name reflects a relation to the word 'Goetschen', which was used in the middle ages meaning 'sharp ledges on the ridges'. There is such a ledge on the Gottschelle with a deep decline to a small road below. The site was first documented in 1341. The soil comprises sandy, loamy silt with very calcareous loess as the primary component. Because the thick covering of loess was formed during several phases of the Ice Age, layers of gravel are cut into the ravine as well.

The 'Gottschelle' is classified as 1^{ÖW} Erste Lage by the 'Österreichische Traditionsweingüter'.

<i>Soil composition:</i>	loess with gravel from the Danube
<i>Age of vines:</i>	25 years
<i>Vinification:</i>	handpicked selected grapes, 100% clean fruit without botrytis, soft pressing, spontaneous fermentation with the natural yeast (without any cultivated yeast) in 2.500 litre wooden barrels, staying on the lees for at least 6 months
<i>Character:</i>	bright gold green, very welcoming nose, elegant, complex and concentrated, very well balanced
<i>Preservation:</i>	great aging potential (more than 20 years)
<i>Serving temperature:</i>	to be served chilled at 10-12° C
<i>Food suggestions:</i>	boiled beef, pork, poultry, fish, vegetables
<i>Wine awards:</i>	Wine Enthusiast 94 points, A la carte 93 points, Falstaff 93 points, Gault & Millau 17 points

