

# Kremstal DAC Grüner Veltliner



## 100% Handpicked

Selection by hand from Veltliner-vineyards situated in Furth, at the southern side of the Danube on foot of Göttweig mountain.

## Soil

Loess (= calcereous loam-soil, aeolic sediments deposited in the last glacier-time) with layers of gravel-conglomerate of ancient Danube-terraces on some parts underneath.

## Harvest und Vinification

Middle/end of September we select the fresh, juicy and ripe grapes with 18° KMW by hand. After crushing and destemming, the mash is pressed carefully, followed by settling over night. Fermentation temperature-controlled in stainless steel tanks. On the fine lees till middle of December. Filtered and bottled end of January.

## Tasting Notes

Shiny, bright yellow colour. Fresh and animating aromas of yellow apples and pears with hints of white pepper. Fresh, crisp and juicy with varietal typical spicyness, a perfect summer-wine!

## To serve with

Starters, cold cuts, fish, asparagus and other vegetable dishes, mushrooms, light meat, pasta, asian food, sheep or goat cheese.

## Serving temperatures

8–9 °C

100% stainless steel | Alc: 12.0 %vol

Nutritional Information	(per 100ml)
Energy	72 kcal / 303 kJ
Carbohydrates	1g
of which sugars	0.1g

Contains negligible amounts of:  
fat, saturated fat, protein, and/or salt

### Ingredients:

Grapes\*, antioxidants: potassium bisulfite  
Contains sulfites

\*from organic farming / organically produced