

2024 Ried OBERFELD Grüner Veltliner
 Kremstal DAC



Awards:
 91 points FALSTAFF Kremstal DAC Cup 2025

100% stainless steel
 Alc: 13.0%vol | Acidity: 5.4‰ | Res.Sug.: 4 g/l

Nutritional Information (per 100ml)	
Energy	79 Kcal / 330 kJ
Carbohydrates	1g
of which sugars	0.2g

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

Ingredients:

Grapes*, antioxidants: potassium bisulfite
 Contains sulfites

*from organic farming / organically produced



100% Handpicked

50 year old vines deeply root on a high plateau on the southern side of the river Danube, on foot of the Göttweig mountain

Soil

Deep layer of 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

Beginning of October we picked the juicy, fully ripe grapes with 19° KMW by hand. After destemming and time of maceration, the mash was pressed carefully. The must settled over night, temperaturecontrolled. Spontaneous fermentation, temperature controlled by 18- 20° C, in stainless steel, followed. On the fine lees till February, bottled end of March, released in May.

Tasting Notes

Shiny yellow colour, in the nose bursting fruit aromas of fresh yellow apples, juicy pears and lemoncests. The fruitaromas continue on the palet paired with typical spiciness and fine minerality. Medium bodied this wine combines freshness and elegance with complexity and character. Pure delight!

To serve with

Poached or roasted fish, graved salmon, vegetables, asparagus, mushrooms, light meat, stews, cold-cuts, pasta, starters, sheep- cheese, mexican and asian cuisine.

Serving temperatures

10 °C

Best to drink

2025–2031

<https://www.ungerwein.at>