



## 2024 Ried HINTERE POINT 1<sup>er</sup> Erste Lage Grüner Veltliner Kremstal DAC



### Awards:

93 points Falstaff Guide

4/5 stars VINARIA Guide

100% stainless steel

Alc: 14%vol | Acidity: 5.1%o | Res. Sug.: 4.3g/l

### Nutritional Information (per 100ml)

Energy 82 kcal / 344 kJ

Carbohydrates 1g

of which sugars 0.1g

### Contains negligible amounts of:

fat, saturated fat, protein, and/or salt

### Ingredients:

Grapes\*, preservatives and antioxidants: sulfites, stabilizers: metatarsaric acid

Contains sulfites

\*from organic farming / organically produced



### 100% Handpicked

This vineyard with its 66 year old vines is situated on the southern side of the Danube-river, on a high plateau of ancient Danube-terraces on the foot of the Goettweig-mountain with its mighty monastery on top.

### Soil

Deep nutrient loess (= calcerous sandy – silty loam-soil, aeolic sediments of the Alps deposited in the last glacier-time.)

### Harvest und Vinification

End of October we picked the golden, fully ripe grapes with 21,5° KMW by hand. After destemming with five hours standing time for maceration of the mash and careful pressing, the must settled over night, temperature controlled. Pulled from the settling. Spontaneous fermentation, temperature controlled by 18- 21° C, for about four –five weeks. On the fine lees till April, filtered and bottled in July, released with September.

### Tasting Notes

Shiny golden yellow colour. Nose of yellow Delicious-apples and juicy pears with a peppery touch. On the palate saturated fruit glaze, powerful and well balanced with lots of minerality showing up the loess soil. Savoury touch of white pepper in the long lasting finish.

### To serve with

Roasted fish, seafood, smoked fish, - salmon, roasted goose, asian food, spicy food, homemade pasta with mushrooms, beef, lamb, barbecue.

### Serving temperatures

11-13 °C

### Best to drink

2024-2034

<https://www.ungerwein.at>

