



JOSEF SCHMID

Grüner Veltliner Kremser Gebling ^{1^{ÖT}} DAC Reserve 2013

Varietal(s):	100% Grüner Veltliner
Wine Region/ Denomination of Origin:	Kremstal DAC Reserve ^{1^{ÖT}} Erste Lage – Traditionsweingüter Österreich ("First Growth" or "Premier Cru" classified by Traditional Wineries of Austria)
Vineyard(s)	Kremser Gebling, situated northeast of the historic town of Krems, were freshly replanted in 1959, making the vines 54 years old when we harvested the grapes for this vintage.
Soil:	SUSTAINABLE farming. The vineyard's soil consists of thick loess layers upon gravel stemming from fluvial activities of the river Danube over millennia.
Date of harvest:	November 4, 2013
Sugar concentration:	20.5 °KMW (24.1 °Bx, 103 °Oe)
Yield:	36 hl/ha (about 2 tons per acre)
Vinification:	The grapes were harvested manually, destemmed, and carefully pressed after skin contact of 4 hours. After another 12 hours of natural clarification in steel vats spontaneous fermentation took place at a stable temperature of 21 - 22 °C for 15 days. After that the wine was kept in the same steel vats on the fine lees for 6 months before being filtered and bottled.
Date of bottling:	August 5, 2014
Alcohol:	13.9 %vol.
Acidity:	5.2 g/l
Residual sugar:	3.2 g/l
Tasting Notes:	Taken from the cooler parts of this first-class vineyard it offers an enormously broad range of aromas with black peppercorns, melon, forest honey, and coriander; intensely concentrated herbs and spices with great depth on the palate, precisely defined and focused; well-balanced and clearly structured with brilliant expression and finesse; very long finish.
Available from:	September 2014
Ready to drink:	2014 – 2029
Total production:	3,500 bottles / 290 cases of 12 bottles each