



JOSEF SCHMID

Grüner Veltliner Perval Kremstal DAC Reserve 2013

Varietal(s):	100% Grüner Veltliner
Wine Region/ Denomination of Origin:	Kremstal DAC Reserve
Vineyard(s)	Kremser Frechau, situated northeast of the historic town of Krems, was freshly replanted in 1967, making the vines 46 years old when we harvested the grapes for this vintage.
Soil:	SUSTAINABLE DRY FARMING. The vineyard sits on several meters thick layers of sandy loess, where the roots of the plants can easily grow deep down into the ground, finding plenty of nutrition and moisture even in extremely dry years.
Date of harvest:	November 5, 2013
Sugar concentration:	20.5 °KMW (24.1 °Bx, 103 °Oe)
Yield:	35 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 15 hours of natural clarification in steel vats spontaneous fermentation took place at a stable temperature of 21 - 22 °C for 18 days. After that the wine was transferred into 300 liter acacia barrels and kept on fine lees for 6 months before being filtered and bottled.
Date of bottling:	August 5, 2014
Alcohol:	14.2 %vol.
Acidity:	5.3 g/l
Residual sugar:	3.3 g/l
Tasting notes:	Elegant, smooth, full-bodied with notes of pear, wild herbs and juniper, intensely fragrant of acacia blossoms and linden flower, hints of chestnuts, licorice and chocolate; long luxurious finish.
Available from:	September 2014
Ready to drink:	2014 – 2032
Total production:	1,600 bottles / 265 cases of 6 bottles each
Why it is named Perval:	"Perval" is derived from the Latin word "validus", meaning "strong, powerful" to indicate a type of wine that should represent the elixir of Grüner Veltliner by combining power and aging potential with finesse and elegance.