



VARIETY:	Grüner Veltliner
QUALITY CATEGORY:	„PRIORISSA“: is the old name for the quality category of Kremstal DAC Reserve, created by the wine-association „Kremstaler“, which has to be made with grapes from a maturity of a minimum of 19° KMW. These especially precious wines can only be harvested in the best vintages.
VINEYARD:	Kremser Gebling The vineyards are located near of the ancient wine town Krems
SOIL:	loess -gravel soil
AGE OF THE VINES:	47 years
HARVEST:	November 2, 2005
SUGAR CONTENT OF GRAPES:	20,5° KMW (kg sugar per 100 kg must)
YIELD PER HECTARE:	39 hectoliters
FERMENTATION:	temperature-controlled fermentation at 17 – 19° Celsius.
VINIFICATION:	100 % in stainless steel
BOTTLED ON:	April 5, 2006
ALCOHOL CONTENT:	13,5 % vol.
RESIDUAL SUGAR:	3,8 g grams per liter (dry)
ACIDITY:	6.3 grams per liter
TASTE:	Very fine nose, elegant slightly smoky-spicy flavor, fine spice and delicate honeyed notes, very harmonious and elegant mouthful acidity. Classic Veltliner from the best vineyards.