

Grüner Veltliner Ried Kremser Kogl Kremstal DAC 2017

Variety:	100% Grüner Veltliner
Region:	Kremstal, Lower Austria (Niederösterreich) on the southern bank of the Danube River
Vineyard:	Kremser Kogl
Soil:	Loess over "Konglomerat" (compressed gravel from the banks of the Danube formed during the Ice Age)
Climate:	Mild microclimate
Vintage:	beginning of October
Yield:	56 hl/ha
Grapes:	18,5° KMW
Grape treatment:	Whole cluster pressing
Fermentation:	18° C steel tank, separation from yeast after fermentation
Malolactic:	No
Alcohol:	12,5%vol
Total acidity:	5,8g/l
Residual sugars:	1,9 g/l, dry
Serving temperature:	10° C

Tasting notes:

Classic Grüner Veltliner, with beautifully balanced fruit and acidity, minerally and smooth, hints of spice and good length