



Grüner Veltliner Ried Weinzierlberg Kremstal DAC 2012

WINE DESCRIPTION

With an impulsive aroma, reminiscent of green bananas and citrus, this is classic Kremstal Grüner Veltliner, with both juicy fruit character and persistent minerality and spice.

TASTING NOTES

Brilliantly clear with just a touch of a golden hue. The nose is floral effused with mandarin essences, some herb garden undertones and the quintessential peppery tickle. There is a subtler citrus flavor on the palate that lingers, as well as some mellow spice notes.

FOOD PAIRING

Pair with pan seared Chilean sea bass covered with herbs d'Provence & Beurre Blanc over steamed asparagus topped with lemon zest, and prosciutto.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Kamptal
Vineyard name:	Weinzierlberg
Vineyard size:	22
Soil composition:	Löss, gravel, stone
Training method:	Medium culture
Vines/acre:	1497
Yield/acre:	2.6 tons
Exposure:	Southeastern
Year vineyard planted:	1981-2003
Harvest time:	October-November
First vintage of this wine:	2003

WINEMAKING & AGING

Varietal composition:	100% Grüner Veltliner
Fermentation container:	Stainless Steel
Malolactic fermentation:	No
Type of aging container:	Stainless Steel Tanks
Size of aging container:	2,200 L
Age of aging container:	5 Years
Length of aging before bottling:	4 months
Length of bottle aging:	4 months

ANALYTICAL DATA

Alcohol:	12.5
Residual sugar:	2.1
Acidity:	5

PRODUCER PROFILE

Estate owned by: City of Kreams
Winemaker: Fritz Miesbauer and Peter Rethaller
Total acreage under vine: 76
Estate founded: 1452
Region: Niederoesterreich
Country: Austria