

Grüner Veltliner Karmeliter 2016

Kremstal DAC



the classical one



wine description	Loess-mineral nose, yellow apples, asparagus; supple acid, citrus fruits, rhubarb; medium meshes, solid and inviting, quiet drinking flow, round thing. (Bernulf Bruckner, Vinaria)
drinking suggestions	light appetizers and salads, perfect for Snacks with bacon or ham
region	Kremstal, Rohrendorf on the east side of the Danube in Lower Austria
vineyard	“Gebling” of Rohrendorf The Gebling is a significant hill north of Rohrendorf reaching down to Krems. It is a part of one the mightiest loess sediments in Europe. Its name – originally probably “Gelb-ling” (“yellowish”) – refers to blazing walls behind the vineyards. The terraces on Gebling, which start directly behind the cellar, are eminently suitable for spicy Veltliner and minerally Riesling.
soil	loess
harvest date	10 th October 2016
vinification	3 hours maceration time temperature-controlled fermentation
maturing	stainless steel tank
bottling date	16 th February 2017
alcohol	12.5 %vol.
total acidity	5.5 g/l
residual sugar	1.7 g/l – dry




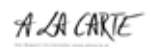



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Awards vintage 2016

	Grüner Veltliner DAC Cup 2017	91 points
	Guide 2017/2018	2 stars

Awards vintage 2015

	Grüner Veltliner Cup 2016 Guide 2016/2017	91 points
	Grüner Veltliner Grand Cru Sommer 2016	93 points (2nd place ex aequo)
	November 2016	91 points

Awards vintage 2014

	November 2015	91points
	November 2015	88 points (17 th place from 270)
 Stephen Tanzer	Guide 2015/2016	90 points
	Guide 2015/2016	price value
	Grüner Veltliner Grand Cru Sommer 2015	93 points (1 st place ex aequo)

