

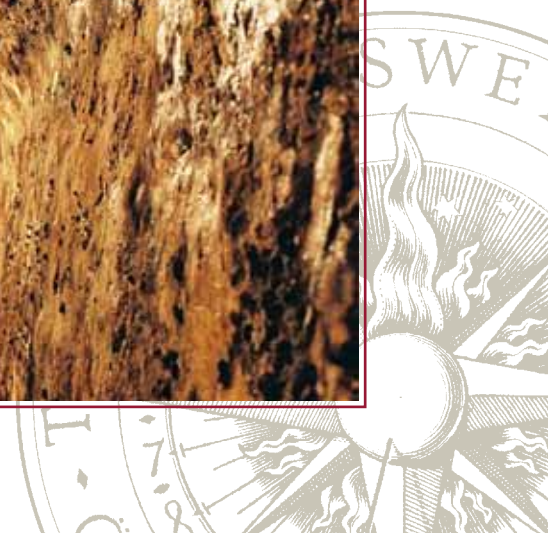
Grüner Veltliner Kaiserstiege 2016

Kremstal DAC



for conscious

wine description	Tea leaves, ivy, some green spice and aniseed bread, also cool, minty influences, limes; Well built with nice density, extract sweetness, structured, balanced, shows many facets and is particularly well done. (Bernulf Bruckner, Vinaria)
drinking suggestions	„allround genius“ – fits always and everywhere
region	Kremstal, Rohrendorf on the east side of the Danube in Lower Austria vineyard
vineyard	„Gebling“ of Rohrendorf (first site) 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 mineral Riesling.
soil	loess
harvest date	14 th October 2016
vinification	3 hours maceration time temperature-controlled fermentation
maturing	stainless steel
bottling date	16 th March 2017
alcohol	13.0 %vol.
total acidity	5.6 g/l
residual sugar	1.0 g/l – dry







Grüner Veltliner Kaiserstiege 2016 Kremstal DAC


Awards vintage 2016

	Kremstal DAC Cup 2017	92 points – 3 rd place
	Guide 2017/2018	3 stars

Awards vintage 2015

	Guide 2016/2017	3 stars
	Guide 2016/2017	89 points
	Guide 2016/2017	91 points

Awards vintage 2014

 Stephen Tanzer	Guide 2015/2016	91 – 93 points
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