

Grüner Veltliner Der Löss 2016

Ried Gebling 1^{ÖT}

Kremstal DAC Reserve



the polished achiever

wine description	Delicate scent of humidor, thyme, yellow apples, mangoes; bright, mineral vein, juicy, clearly, drawn complex, has power and finesse, long decaying. (Peter Moser, Falstaff)
drinking suggestions	instead of red wine, takes up with almost every dish
region	Kremstal, Rohrendorf on the east side of the Danube in Lower Austria
vineyard	„Gebling“ of Rohrendorf (1 ^{ÖT} 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	28 th October 2016
vinification	4 hours maceration fermented in stainless steel
maturing	in 1.500-litre oak barrel (untoasted)
bottling date	3 rd August 2017
alcohol	13.5 %vol.
total acidity	5.2 g/l
residual sugar	5.6 g/l





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1^{ÖT} Ried Gebling

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Auszeichnungen vintage 2016



Grüner Veltliner Grand Cru

1. place of Austria



Guide 2017/2018 &
Kremstal DAC Reserve Cup

93 points



Guide 2017/2018

4 stars – TIP



Guide 2017/2018

2 stars

Awards vintage 2015



Guide 2016/2017

93 points



Guide 2016/2017

92 points



Guide 2016/2017
Jungweinatlas (Fassprobe)

4 Sterne – TIPP
92 Punkte TIPP

Awards vintage 2014



Stephen Tanzer

Guide 2015/2016

92 points

