

Grüner Veltliner Per Due 2016 Kremstal DAC



the spark



wine description	Currant, meadow flowers; on the palate juicy melons, citrus, shows more fruity than spicy accents, light-footed, tasty and at the same time expressive. (Bernulf Bruckner, Vinaria)
drinking suggestions	ideal for every summer day or for aperitif
region	Kremstal, Rohrendorf on the east side of the Danube in Lower Austria
vineyard	a cuvee of different Grüner Veltliner sites
soil	alluvial with 60 % gravel
date of harvest	28 th September 2016
vinification	2 hours maceration time temperature-controlled fermentation
maturing	stainless steel
bottling date	16 th February 2017
alcohol	12.0 %vol.
total acidity	5.1 g/l
residual sugar	3.2 g/l – dry








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Awards vintage 2016

	Guide 2017/2018 Jungweinatlas (new wine atlas)	2 stars, Value Over Money
	Grüner Veltliner DAC Cup 2017	90 points

Awards vintage 2015

	Grüner Veltliner Cup 2016 Guide 2016/2017	90 points
	Jungweinatlas (new wine atlas)	2 stars, Value Over Money
	November 2016	90 points – best buy

Awards vintage 2014

	Buying Guide 2015	90 points
	Guide 2015/2016 Stephen Tanzer	89 points
	Guide 2016	89 points

