



# Grüner Veltliner Der Löss 2011

## 1<sup>öw</sup> Rohrendorfer Gebling

### Kremstal DAC Reserve

#### the fresh powerful

wine description	smoky spiciness, fresh apple and fine cream cheese hints, almost beery touches, multi-faceted bouquet. Powerful with it elegant, dark minerality, almost salty in the reverberation, in the finish grapefruit aroma. High potential of development.
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 <sup>öw</sup> first site) The Gebling is a significant hill north of Rohrendorf reaching down to Krems. It is a part of one of 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	5 <sup>th</sup> November 2011
vinification	4 hours maceration fermented in 500-litre oak barrel (used)
maturing	in 500-litre oak barrel (used)
bottle date	1 <sup>st</sup> September 2012
alcohol	14 %vol.
total acidity	4.5 g/l
residual sugar	3.3 g/l – dry



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### Awards vintage 2011

**falstaff** Guide 2012 91 – 93 points

**VINARIA** Guide 2012 TIP

**A LA CARTE**  
Guide 2013 90 points

### Awards vintage 2010

**falstaff** Guide 2011 92 – 94 points

**VINARIA** Guide 2012 TIP

**A LA CARTE**  
Guide 2012 90 points

**GAULTMILLAU** 16,5 points / 2 green grapes

### Award vintage 2009

**Decanter** Decanter World Wine Awards  
Commended – Recommended

### Award vintage 2008

**Decanter** Decanter World Wine Awards  
Silver – Very good to excellent

