

Grüner Veltliner Karmeliterberg 2012

Kremstal DAC



the classical one

wine description	In the nose stone fruits and golden delicious apple, a hint of herbs and meadow. The Karmeliterberg shows itself very straight and variety-typical, peppery, spicy. Makes appetite for more.
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	5 th October 2012
vinification	3 hours maceration time temperature-controlled fermentation
maturing	stainless steel tank
bottle date	1 st March 2013
alcohol	12.5 %vol.
total acidity	5.2 g/l
residual sugar	1.0 g/l – dry



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Awards vintage 2011



72nd position
only Grüner Veltliner of Austria

Awards vintage 2010

Wine Spectator

89 points

Awards vintage 2009

Wine Spectator

88 points

