

Grüner Veltliner per due 2012

Kremstal DAC

the fresh and fruity one

wine description	fruity, flowery notes, spiciness, citrus fruit. When tasting is very typical for the variety with lot of fruit aromas. The per due is crispy, well structured and luscious. Well drinking.
drinking suggestions	ideal for every summer day or as an 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	17 th September 2012
vinification	2 hours maceration time temperature-controlled fermentation
maturing	stainless steel
bottle date	1 st March 2013
alcohol	12 %vol.
total acidity	4.5 g/l
residual sugar	1.0 g/l – dry

Award vintage 2011

falstaff Guide 2012

88 points

