

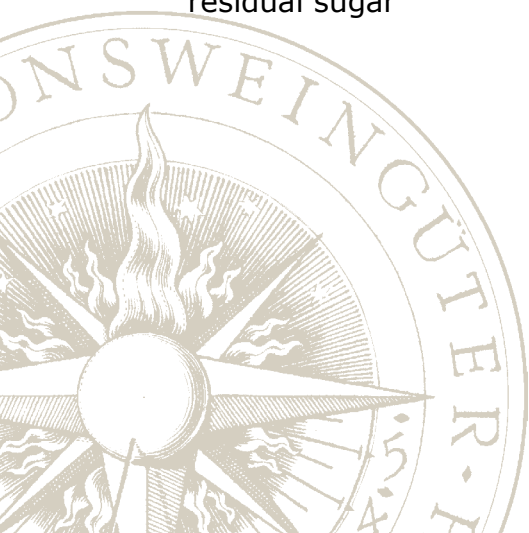


Riesling Gebling 2012

Kremstal DAC

the stone fruit

wine description	intensive hints of stone fruits, elegant flower-honey, fresh skin of tangerines, decent herbs like sage, juniper and nutmeg. Powerful, substance, ripped white fruit, well-integrated acidity-structure, stays long, vineyard peach in the finish.
drinking suggestions	for almost all fish dishes
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	28 th October 2012
vinification	3 hours maceration temperature-controlled fermentation
maturing	stainless steel tank
bottle date	1 st March 2013
alcohol	12.5 %vol.
total acidity	6.2 g/l
residual sugar	1.1 g/l – dry



Riesling Gebling 2012 Kremstal Dac



Awards vintage 2010

Wine Spectator
www.winespectator.com

88 points



90 points

falstaff

Riesling Kremstal DAC Cup 2012
Guide 2012

90 points / excellent

Awards vintage 2009

Decanter

Decanter World Wine Awards
Bronze – Good

Wine Spectator
www.winespectator.com

89 points

