



**Origin:** Austria, Kremstal DAC, Furth at Göttweig  
**Quality grade:** ÖTW Erste Lage  
**Site:** Ried Gottschelle 1ÖTW  
**Normal Classification:** ÖTW Erste Lage  
**Site Type:** plateau  
**Varietal:** Grüner Veltliner  
**Geographical Orientation:** north east, east  
**Soil:** loess  
   calcareous  
   danube gravel

**Vineyard Site:**

The flat-lying vineyard site is located at the foot of the Göttweig mountain, on an ancient terrace of the Danube River. The name relates to the word 'Goetschen' from the Salzburg region, which refers to sharp rocky projections on a mountain ridge. There is such a projection in the Gottschelle area, falling away steeply down towards the road to the village of Steinaweg. The vineyard was first documented (in 1341) as 'Gotschalich'. The sandy-silty soils are derived from the underlying, highly calcareous, loess. The thick covering of loess was deposited over several stages of the Ice Age, as indicated by the intervening layers of gravel and ancient soils that are exposed in the ravine below the vineyard.



**Cellar**

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous
	large wooden barrel   used barrel
Maturing:	large wooden barrel   used barrel
Bottling:	natural cork

## Data

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Wine Type:	Still wine   white   dry
Alcohol:	13.5 %
Residual Sugar:	4.2 g/l
Acid:	5.2 g/l
Drinking Temperature:	10 - 12 °C
Aging Potential:	high

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Fruchtexotik, saftig, griffig, cremig.

Guter Körper, tolle Länge.

*Zum Dinner mit besten Freunden*