



Origin: Austria, Kremstal DAC, Furth at Göttweig  
 Quality grade: Kremstal DAC  
 Site: Ried Gottschelle 1ÖTW  
 Normal Classification: ÖTW Erste Lage  
 Site Type: plateau  
 Varietal: Grüner Veltliner 100 %  
 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 %
Residual Sugar:	3.1 g/l
Acid:	6.3 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*