

CHRISTOPH
EDELBAUER

Grüner Veltliner Neuberg Kamptal DAC Reserve 2016

Origin: Austria, Kamptal, Langenlois
Quality grade: Österreichischer Qualitätswein, Kamptal DAC Reserve
Site: Neuberg
Normal Classification: Reserve
Varietal: Grüner Veltliner 100 % | 70 years
2500 liter/ha
Geographical Orientation: south
Soil: loess



Cellar

Harvest: handpicked
Malolactic Fermentation: yes
Skin Contact: 20 hour(s)
Fermentation: spontaneous
steel tank | 2 - 3 week(s) | temperature control: yes | 22 °C
Maturing: steel tank | 12 month(s)
Time on the Fine Yeast: 8 month(s)
Bottling: beginning/september 2017

Data

Wine Type: Still wine | white | dry
Alcohol: 13.5 %
Certificates: organic
Allergens: sulfites

Awards

Falstaff: 94

Winery

The winery is in Langenlois, in the heart of the Kamp Valley. A wonderful area with magnificent wines. We combine tradition and care as well as sensitivity for a living product in creating unique wines. For us the basis for producing distinctive wines is to treat the earth and the vineyards with respect – this is of inestimable value for the vines in the Kamp Valley. Our vineyards are located on the Neuberg, Spiegel, Haasel, Steinhaus and Käfertal with a more or less equal percentage of white and red wines.

