

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
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 70 years 2500 liter/ha
Geographical Orientation:	south
Sea Level:	283 m
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:	natural cork beginning/september 2017

Data

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

Awards

Falstaff:	94
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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.

