



KELLER »AM GAISBERG«
SCHREIBEIS



Austria – Strass

GRÜNER VELTLINER RIED OFFENBERG 2017

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC Reserve
Site:	Offenberg 
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 10 - 25 years 3000 plants/ha 4500 - 5000 liter/ha
Geographical Orientation:	south east
Sea Level:	300 m
Soil:	primary rock little loess large

Vineyard Site:

The vineyard Offenberg is located in the southeast of the top location of Gaisberg in Straß. In the lower areas, loess and deep, calcareous soils overlap the old crystalline slate rocks. Due to the hillside location of the Straßertal, the steep terrain and the orientation to the south and southeast, the Offenberg vineyard enjoys intense sunshine. Our winery has only planted Grüner Veltliner grapes in this proven vineyard.

WEATHER / CLIMATE

Climate: continental, pannonic

CELLAR

Harvest: handpicked | middle/october

Malolactic Fermentation: no

Skin Contact: 1 hour(s)

Fermentation: selected yeast
steel tank | 14 day(s) | temperature control: yes | 19 °C |
80 %

acacia barrel | 300 L | 14 day(s) | 20 %

Filter: layer filtration | sterile

Maturing: 80 % | steel tank | 8 month(s)
20 % | acacia barrel | 300 L | new barrel | 8 month(s)

Time on the Full Yeast: 2 week(s)
2 week(s)


Time on the Fine Yeast: 8 month(s)
8 month(s)

Bottling: screw cap



DATA

Weingut Schreibeis | Gaisbergkellergasse | Strass | Austria

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Wine Type: Still wine | white | dry

Alcohol: 14 %

Allergens: sulfites

Drinking Temperature: 13 - 15 °C

Aging Potential: high (10 years)

Optimum Drinking Year: 2018 - 2025

AWARDS

Falstaff: 92