

2019

Ried GOTTSHELLE ÖTW Erste Lage

Kremstal DAC



Fruchtexotik, saftig, griffig, cremig.
Guter Körper, tolle Länge.
Zum Dinner mit besten Freunden



Origin: Austria, Kremstal DAC, Furth at Göttweig
Quality grade: Kremstal DAC
Site: Ried Gottschelle 1ÖTW
Normal Classification: ÖTW Erste Lage
Varietal: Grüner Veltliner 100 %

Wine Type: Still wine | white | dry
Alcohol: 13 %
Residual Sugar: 3.8 g/l
Acid: 6.4 g/l
Drinking Temperature: 10 - 12 °C
Aging Potential: high

Harvest and Maturing

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

Vineyard

Site Type: plateau
Geographical Orientation: north east, east
Soil: loess
calcareous
danube gravel

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.



Award

The Wine Enthusiast:	96
Falstaff:	94

Product Codes

EAN:	9120008893020
------	---------------