



RIED KREUTLES GRÜNER VELTLINER FEDERSPIEL® WACHAU DAC 2020

Origin:	Austria, Dürnstein
Site:	Ried Kreutles
Normal Classification:	Riedenwein
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 %
Geographical Orientation:	east
Soil:	loess calcareous sediments humus gravel Gföhler Gneis



Vineyard Site:

The Kreutles vineyard is the more eastern of the two slope toe locations on the Loibenberg. The name is referring to the former undergrowth that had to be removed to cultivate the area. The Kreutles vineyard at the foot of the Loibenberg is formed from loess. Loess is a fertile and calcareous glacial sediment that is transported by wind. The wines from loess soils are expressive, and depending on the winemaker's signature, they can also reach baroque richness.

DATA

Wine Type:	still wine white dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	4.1 g/l

WINE DESCRIPTION

The vineyard was first mentioned in the 14th century when it was known as "Grewt". Kreutles is a gentle slope at the foot of the Loibenberg with deep loess soils and high ripening potential. The vineyard is predestined for an expressive, herbaceous Grüner Veltliner, which is only available at Tegernseerhof in selected years. Complex, stimulating and with a subtle blade best describes our Grüner Veltliner Kreutles. A multi-faceted food companion, but also a pleasure solo. Unique and precious.

WINERY



The Tegernseerhof is situated in the middle of one of the most beautiful winegrowing regions in Austria – the Wachau, UNESCO World Heritage Site. The original facilities were built in 1176 by the Benedictine community of the Tegernsee Abbey. Today, Martin Mittelbach is the sixth generation of owners. Among the best-known, excellent locations and wines are Schuett, Hoehereck, Loibenberg, Steinertal and Kellerberg. As a member of the association “Vinea Wachau”, the vinification follows the regulations of the “Codex Wachau” - a declaration of dedication to natural wine production and the strictest control. "The highest level of excellence must be the minimum we should expect from these wines." Martin Mittelbach.