

2021

Ried HÖHLGRABEN Kremstal Lagenwein Kremstal DAC



Der Klassiker.
Wald und Wiese, elegant, finessenreich.
Der perfekte Speisenbegleiter.



Origin: Austria, Kremstal DAC, Furth at Göttweig
Quality grade: Kremstal DAC
Site: Ried HÖHLGRABEN
Normal Classification: Lagenwein
Varietal: Grüner Veltliner 100 %

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 3 g/l
Acid: 6.5 g/l
Drinking Temperature: 8 - 10 °C
Aging Potential: medium

Harvest and Maturing

Harvest: handpicked
Grape Sorting: manual
Fermentation: spontaneous
steel tank
Maturing: large wooden barrel
Bottling: screw cap

Vineyard

Site Type: hilly land
Geographical Orientation: north west
Soil: conglomerate
loess
calcareous

Ried Höhlgraben: Weathered stone and gravel Blasted by frost and water, crushed over millions of years – if you talk about weathering, there are elemental forces, periods and powers behind it. Even granite turns to dust eventually – if enough time is involved. The minerals that dissolve from the stone in the process are dispersed; influences such as wind, weather and strong temperature contrasts all play a major role. Between the Steinbühel and Gottschelle, in the Höhlgraben, there is a mixture of weathered stone and gravel soils along with the deposits from the Old Danube. Over this is a loess layer, 20 to 40 centimetres thick. Since Malat was established in 1722, the winery has been cultivating the Höhlgraben vineyard. Today, there are many parcels with a variety of Veltliner clones and vines of different ages.



Product Codes

EAN: 9120008896533