



Old Danube gravel and loess uniquely combined

Exotic fruit, juicy, gripping, creamy.

Good body, great length.

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

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	2.3 g/l
Acid:	6.1 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.



Product Codes

EAN:

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