

# Ried GOTTSHELLE 2022

ÖTW Erste Lage, ÖTW Erste Lage

MALAT



## Old Danube gravel and loess uniquely combined

Exotic fruit, juicy, gripping, creamy.

Good body, great length.



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

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	2.3 g/l
<b>Acid:</b>	6.1 g/l
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	high

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous large wooden barrel   used barrel
<b>Maturing:</b>	large wooden barrel   used barrel
<b>Bottling:</b>	natural cork

## Vineyard

<b>Site Type:</b>	plateau
<b>Geographical Orientation:</b>	north east, east
<b>Soil:</b>	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:

9120008893020