2022

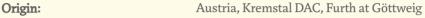
Ried GOTTSCHELLE ÖTW Erste Lage Kremstal DAC





Old Danube gravel and loess uniquely combined

Exotic fruit, juicy, gripping, creamy. Good body, great length.



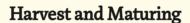
Quality grade: ÖTW Erste Lage

Ried Gottschelle 1ÖTW Site:

Varietal: Grüner Veltliner

Wine Type: Still wine | white | dry

Alcohol: 13 % Residual Sugar: $2.3 \, g/l$ Acid: $6.1 \, \text{g/l}$



Harvest: handpicked Fermentation: spontaneous

large wooden barrel | used barrel

Maturing: large wooden barrel | used barrel

Vineyard

Geografical 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 sandysilty 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.



