

## NO ALIBI 2024

Origin:	Krems
Site:	Kremsleithen
Site Type:	steep slope
Varietal	Grüner Veltliner 87 % Chenin Blanc 7 % Roussanne 3 % Sémillon 3 %
Soil	loess clay sandy slate stone



### Vineyard Site:

Kremsleithen is derived from the steep slope ("Leiten" in German) that runs down to the river Krems. It was first mentioned in records dating back to 1266 and is located at 300 meters above sea level.

## CELLAR

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes
Filter	unfiltered
Maturing	100 %   amphora   10 month(s)

## DATA

Wine Type:	Still wine   white
Alcohol:	13 %
Residual Sugar:	0 g/l
PH Value:	3.58
Total Sulfur:	13 mg
Drinking Temperature:	7 °C

## WINE DESCRIPTION

Nose: Pineapple, Green Apple Palate: Lemon, Grapefruit Enjoy chilled (7-13C, 45-55F) and perhaps let it rest in the bottle for a few months before popping the cork. If you want to reduce the cloudiness, you can decant. Due to their mouth watering, crisp acidity, I think both wines pair nicely with oysters, flakey fish or spicy Thai and Indian dishes.

## WINERY

