



VARIETY:	Grüner Veltliner
QUALITY AND ORIGIN:	Kremstal DAC Reserve Kremser Gebling vineyard Wine growing area Kremstal The Kremser Gebling vineyard is located northwest of the ancient wine town Krems
SOIL:	Loess and gravel soil
AGE OF THE VINES:	50 years
HARVEST:	October 30, 2009
SUGAR CONTENT OF GRAPES:	20.5° KMW (kg sugar per 100 kg must)
YIELD PER HECTARE:	36 hectoliters
VINIFICATION:	100 % in stainless steel tanks
BOTTLED ON:	April 16, 2010
ALCOHOL CONTENT:	14.0 % vol.
RESIDUAL SUGAR:	3.8 g grams per liter (dry)
ACIDITY:	5.9 grams per liter
TASTE:	fine delicate nose; elegant, slightly smoky and spicy bouquet; the generous and persisting length ends with a brilliant finish, a great Grüner Veltliner from best terroir.