

Grüner Veltliner Tabor Kremstal DAC Reserve 2016

Variety:	100% Grüner Veltliner
Region:	Kremstal, Lower Austria (Niederösterreich)
Vineyard:	oldest vines in Austria (154 years old)
Soil:	5-7 meters of sand atop "Hollenburger Konglomerat" (compressed gravel from the banks of the Danube formed during the Ice Age). As Phylloxera cannot survive more than 70cm / 2.29 ft. deep in the ground, they did not destroy the main roots.
Vintage:	By hand
Yield:	30 hl/ha
Grapes:	22° KMW,
Grape treatment:	must fermentation 27days
Fermentation:	Maceration of skins for a few hours
Aging:	12 Month sur lie, Steel tank
Malolactic:	No
Alcohol:	14,0 %vol
Total acidity:	5,3 g/l
Residual sugars:	1,0 g/l, dry
Serving temperature:	17°C

Tasting notes:

From these ancient, ungrafted vines, comes a beautifully nuanced, full and elegant Grüner Veltliner with hints of fennel, spice and juicy tropical fruit, complex and minerally with fresh forward fruit and finely balanced acidity. With this texture and depth, it is distinguished in every phase and has a long, luxurious finish.
Very limited yield; great aging potential.