



Grüner Veltliner „GEBLING“ 2008, KREMSTAL DAC

LATEST NEWS! AUSTRIA HAS A NEW APPELLATION - KREMSTAL DAC.

After a long process the traditional wine-region Kremstal finally received its well deserved appellation status **Kremstal DAC** (Districtus Austriae Controllatus). This is the newest appellation of Austria and one can compare this to the familiar AOCs, DOs and DOCs in Europe.

The wine region Kremstal with its 2,170 hectares vineyards is one of Austria's oldest and most prominent regions. Here, the south-exposed terraced vineyards on löss and conglomerate soils combined with the ideal (cool) climate conditions result in excellent refined mineral character white wines.

In general, the Austrian wine law for quality wine applies and forms the base for the Kremstal DAC appellation. In addition, the allowed grapes for a **Kremstal DAC** wine are:

- Grüner Veltliner
- Riesling

The classic Grüner Veltliner should reflect its purity and fruitiness in combination with a fresh and fine spicy impression on the palate. The Riesling should present its typical aromatics (apricots), elegance and fine minerals. It is not allowed to have notes of botrytis or oak in neither of these two classic Kremstal DAC wines. The alcohol is allowed to a maximum of just 12,5% and the wines should be classified by law as “dry” (Trocken).

In addition, the Kremstal officials have immediately introduced a “reserve” category within this appellation. The “**Kremstal DAC Reserve**” wines will reflect the more powerful and concentrated style of both varietals. The “Reserve” wines should be “dry” (trocken) and have at least 13,0% alcohol; a “Reserve” wine should fill the glass with typical varietal aromas, show concentration and have a long finish. Botrytis notes and oak usage are allowed.

Kremstal DAC cannot be released before 1st of January and Kremstal DAC Reserve not before 1st of March in the year after harvest. All wines that do not meet the requirements of the Kremstal DAC regulations will show the origin “Niederösterreich” (Lower Austria) on the label.

About this wine:

- **Grape variety:** 100% Grüner Veltliner, authentic Austrian grape
- **Vineyard site:** Kremser Gebling, south exposed terraces, very hot days and cold nights, the Gebling vineyard was first documented in 1284
- **Soil:** Loess (rich in lime) partially mixed with conglomerate rock, which provides a fine mineral character
- **Harvesting date:** 21st October 2008
- **Grape processing:** de-stemming, mashing before direct pressing. No longer skin-contact in order to combine concentration of the wine with liveliness
- **Fermentation:** Stainless steel
- **Maturing:** Stainless steel, this wine has been fermented and matured without influence of oak, thus representing the primary character of Grüner Veltliner and the “Gebling” minerality
- **Bottling:** 5th February 2009
- **Alcohol:** 12,9 %vol.
- **Acidity:** 6,3 g/l.
- **Residual sugar:** 1,4 g/l.
- **Description:** youthfully green-yellow; in the nose you will find apple, floral notes of orange blossom; on the palate it shows good concentration and a wonderful juicy acidity structure; mineral driven and a medium-long juicy finish.
- **Food combination:** great in combination with lobster or fish with fine spicy sauces, as well as asparagus
- **Ageing potential:** 2016