# Grüner Ueltliner Fortissimo 2016 Ried Gebling **1** W Kremstal DAC Reserve



## the mighty one

wine description	Medium yellow-green. Fine yellow tropical fruit, delicate herbs, a touch of orange peel, some mango and papaya. Juicy, elegant, balanced acid structure, powerful, ripe apples in the finish, mineral reverberation, remains well adherent, individual food companion. (Peter Moser, Falstaff)
drinking suggestions	for aromatic dishes, meat, pasta dishes
region	Kremstal, Rohrendorf on the east side of the Danube in Lower Austria
vineyard soil	"Gebling" of Rohrendorf (19 first site) The Gebling is a significant hill north of Rohrendorf reaching down to Krems. It is a part of one the mightiest loess sediments in Europe. Its name – originally probably "Gelb-ling" ("yellowish") – refers to blazing walls behind the vineyards. The terraces on Gebling, which start directly behind the cellar, are eminently suitable for spicy Veltliner and minerally Riesling. loess
harvest date vinification maturing bottling date alcohol total acidity residual sugar	16 <sup>th</sup> October 2016 3 hours maceration time temperature-controlled fermentation stainless steel tank 3 <sup>rd</sup> August 2017 13.0 %vol. 5.7 g/l 5.2 g/l



Grüner Ueltliner Fortissimo 2016 1 TRIED Gebling Kremstal DAC Reserve

#### Awards vintage 2016

falstaff	Guide 2017/2018 & Kremstal DAC Reserve Cup	92 points
VINARIA	Guide 2017/2018	3 stars
wein.pur	Guide 2017/2018	2 stars

## Awards vintage 2015

A LA CARTE	Guide 2016/2017	92 points
falstaff	Guide 2016/2017	92 points
VINARIA	Guide 2016/2017	3 stars

#### Awards vintage 2014

falstaff Kremstal DAC Reserve Cup 90 points

