

Grüner Veltliner Hannah 2016

Ried Gebling 1^{ÖT}

Kremstal DAC Reserve



the waltz dancer

wine description	Luminous yellow-green, silver reflexes ; yellow stone-fruit underplayed with honey, decent pineapple, a touch of orange peel. Good complexity, strong, rich of finesse, good acid structure, at the finish fruit-sweet after apricot, mineral, drinking animating style, good maturity potential. (Peter Moser, Falstaff)
drinking suggestions	everything which „tames“ this wine
region	Kremstal, Rohrendorf on the east side of the Danube in Lower Austria
vineyard	„Gebling“ of Rohrendorf (1 ^{ÖT} 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 mineral Riesling.
soil	loess
harvest date	3 rd November 2016
vinification	8 hours maceration fermented in stainless steel
maturing	in 1.500-litre oak barrel for approx. 20 months (untoasted)
bottling date	3 rd August 2017
alcohol	13.5 %vol.
total acidity	6.5 g/l
residual sugar	7.2 g/l – dry





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Auszeichnungen Jahrgang 2016

falstaff Guide 2017/2018 & Kremstal DAC Reserve Cup 94 points

wein.pur Guide 2017/2018 2 stars

Awards vintage 2015

falstaff Guide 2016/2017 93 points

A LA CARTE Guide 2016/2017 93 points

VINARIA Guide 2016/2017 5 stars TOP
Young wine atlas (tank sample) 93 points TIPP & P

Awards vintage 2013

falstaff Guide 2015/2016 93 points
Stephen Tanzer

VINARIA Guide 2014/15 TIP / 4 stars

A LA CARTE Guide 2016 94 points

