



From the moment Manfred Felsner took over the Family owned 39-acre (16h) estate in 1990, he put his emphasis on expressing the unique fruity attributes of the Kremstal Territor whilst maintaining the specific characteristics of each grape variety. His consequent "less is more" approach in the vineyards and the cellar result in elegant, fruity, well-aging wines that regularly achieve national and international recognition.

Grüner Veltliner MOOSBURGERIN KREMSTAL DAC

Single vineyard

TASTING NOTES

A fresh zippy style of Grüner Veltliner, with an intense apple and white currant note on the nose and palate, topped with hints of lemon pepper. Fruity spice leads the palate, which is clean and zesty. Acidity is well-balanced. Overall the wine is very refreshing and juicy, with racy minerality and finesse. It has enough weight and individual character to pair beautifully with many fish and white meat dishes. Its liveliness also makes it a great Aperitif wine.

VINEYARD SITE & VINIFICATION

Gedersdorfer Moosburgerin

The soil here is conglomerate rock with a 2 meter layer of Loess on top. Moosburgerin is the oldest documented site in Gedersdorf (first time mentioned in 890 A.C.). Monks of a nearby cloister planted the first vines there.

The combination of warm days and cool nights ripens the grapes here more slowly, which results in wines that are fruity and spicy, refined and elegant, although higher in Brix.

SUGGESTED FOOD PAIRINGS:

Appetizers, Finger-food, Ham, Prosciutto, Asparagus, Salads, Chicken, Fish, Veal, Vegetable dishes, Seafood, Shellfish, Cold Cuts, Asian Cuisine. Food wine par excellence.

Serving temperature: 8-10° C

