



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 GEDERSDORFER REISENTHAL

KREMSTAL DAC RESERVE

Single vineyard

TASTING NOTES

Bright yellow with green reflexes, floral notes and hints of spice in the nose. Flavours of ripe stone fruit balanced with fresh acidity and hints of minerality . Elegant and stimulating. A wine for many occasions.

VINEYARD SITE & VINIFICATION

Gedersdorferl Reisenenthal

Situated between two old and eroding hollow-ways just west of the village of Gedersdorf, it's soil is comprised of nearly white, pure Löss.

SUGGESTED FOOD PAIRINGS:

This wine will work well with a great variety of dishes. Flavourful salads, Fried or steamed trout or salmon, Poultry, Veal, Pork, Spicy asian dishes, vegetarian caserols, savoury pies, mild to medium cheeses.

Serving temperature: 8 - 10° C

