



*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.*

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## Grüner Veltliner VORDERNBERG KREMSTAL DAC RESERVE

*Single vineyard*

### TASTING NOTES

Very typical varietal expression with animating floral elements. In the nose apple, rhubarb and herbal flavors with a touch of lime and white pepper. On the palate dense but playful, with a sophisticated structure. All the elements are beautifully integrated, balanced with lively acidity and completed with a long, exhilarating finish.

### VINEYARD SITE & VINIFICATION

Gedersdorfer Vordernberg  
Our best vineyard site is situated in the middle of the Gedersdorfer-hill. The half-circular, south facing loess terraces collect every sunray from morning till evening. Vordernberg has a distinctly milder microclimate on its sheltered hillside site than other vineyards in the region. The grapes for this wine were hand-picked at the third pass at this vineyard. Only the very best and fully ripened golden grapes at a graduation of 12.5 Beaumé were selected for this wine.

### SUGGESTED FOOD PAIRINGS:

Wok dishes, Asian food, Chicken, Turkey, Seafood, Fish (particularly salmon), Steaks, Beef, Pork, Soft cheese, Brie, Camembert.

Serving temperature: 10-12° C

