



*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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## Riesling ROHRENDORFER GEBLING

KREMSTAL DAC

*Single vineyard*

### TASTING NOTES

Fruity nose. Intense aromas of peach, quince and nice minerality that complement the firm structure and smooth texture. With expressive peach and apricot flavors on the palate, balanced by a racy acidity. Elegant and refreshing. Clear and focused all the way to the lengthy finish.

### VINEYARD SITE & VINIFICATION

Rohrendorfer Gebling

This site offers exactly the conditions which Riesling needs to flourish. The soil is weathered conglomerate rock, which warms quickly and is rich in minerals, with only a thin top layer of loess. The south-west facing terraces catch every sun-beam, but also profit from the cooling afternoon winds in the early fall.

### SUGGESTED FOOD PAIRINGS:

Sea food, River and Sea fishes, Oysters, Mussels, Clams, Asparagus, Chicken, Veal, Turkey, Gratins, Cheese spread, Brie, Camembert, Vegetable Dishes

Serving temperature: 10-12° C

