



*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 ROHRENDORFER LEITHEN „ALTE REBEN“ KREMSTAL DAC RESERVE

*Single vineyard*

### TASTING NOTES

In the nose a boost of yellow fruits and green apples. On the palate it is multilayered and intense. A synergy between green fruits and tropical fruits and a good balance of richness and elegance. Showing underlying minerality and just a hint of acidity on the palate. Old vine intensity and extract, dense and complex, with a vivid and long finish.

### VINEYARD SITE & VINIFICATION

Rohrendorfer Leithen is one of the very best vineyard sites in Rohrendorf, an early-ripening south facing terrace. A conglomerate bed rock with a 1meter top layer of loess.

On these 3 steep terraces are our oldest vines, about 60 years of age. Just a few loose clusters of grapes are nourished generously by a widely-spread and deep root system.

### SUGGESTED FOOD PAIRINGS:

Asian food, Sauces, Pasta, Fish, Chicken, Beef,  
Spicy Dishes

Serving temperature: 12° C

