



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 LÖSSTERRASSEN

Light, dry & fruity

TASTING NOTES

Young, charming and fruity nose, with hints of citrus and fresh stone fruit. Lovely white peach, melon and floral flavours. Full, dry palate with firm structure, showing some minerality. Juicy freshness. Long, crisp finish with great finesse and viscosity. A pleasant, refreshing and easy going wine.

A prime example Grüner Veltliner at an attractive price. This food-loving wine is working with dishes from sushi to roast pork: "A very special wine you should not miss!" Delicious drinkability now. Will preserve for another 2 years.

VINEYARD SITE & VINIFICATION

Gedersdorfer Loessterrassen
South facing terraces, which are set in 10 - 15 m high layers of sandy loess! Hand-picked, selected grapes. Slightly crushed before fermentation. No maceration. Pressed at low pressure in a pneumatic press. Fermentation in stainless steel tanks, using cultured yeast. Kept on lees for 5 months prior to bottling.

SUGGESTED FOOD PAIRINGS:

Seafood, Appetizers, Salads, Cold Cuts, Finger Food, Fish, Sushi, Smoked Salmon, Asparagus, Chicken, Turkey, Veal, Vegetarian dishes, Pizza, Pasta, Asian food, Pork, Ham, Prosciutto.

Serving temperature: 8-10° C

