



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.

Neuburger GEDERSDORFER REISENTHAL

Single Vineyard

TASTING NOTES

Bright straw-yellow colour, distinct nutty aromas in the nose and on the palate. Amazing with cheese!

VINEYARD SITE & VINIFICATION

Neuburger is the Moses of Austrian varieties. According to legend it was fished out of the Danube in the 1860s and planted in the Wachau.

Just recently it has been discovered that this variety is a cross between Roter Veltliner and Grüner Sylvaner.

The poor and dry loess soil in Reisenenthal offers the best conditions for this frugal varietal which can flourish even when there is only very little supply of water.

SUGGESTED FOOD PAIRINGS:

Truffles, Cheese platter, Asian food, Mushrooms,
Roasted Turkey, Beef, Duck, Goose, Game

Serving temperature: 12° C

