

Wine: Grüner Veltliner Kellerberg Smaragd 2006:



VINEYARD:

Location: Dürnstein

Climate: Eastern pannonian aistreams meet Atlantic influences from the west.

Altitude:

Exposition: south-east, very steep terraces

Soil type: purist primitive-rock soil

Varieties: 100% Grüner Veltliner

Age of vines: 15 – 45 years

Yield:

Harvesting: by hand

VINIFICATION:

Destemming: Yes

Pre-fermentation maceration: Yes

Yeast: Natural Yeast

Fermentation: stainless steel

Ageing: in oak casks for 6 month

TECHNICAL INFORMATION:

Alcohol: 14,5%

Residual sugar: 8,0g/l

Acidity: 5,5g/l