



GRÜNER VELTLINER, Dürnsteiner Supperin

2007

Vineyard:

Name: Dürnsteiner Supperin

Location: Dürnstein, Wachau

Climate: Eastern pannonian airstreams meet Atlantic influences from the west

Altitude: 250 m

Exposition: slightly sloping from the town wall of Dürnstein to the river Danube – south exposed

Soil type: washed-away terrace rock mingles with gravel and Danube sand

Varieties: 100% Grüner Veltliner

Age of vines: between 35 - 40 years

Harvesting: by hand on 6. October and 3. November 2007

Vinification:

Destemming: Yes

Pre-fermentation maceration: Yes, for 20 hours

Yeast: natural yeast

Fermentation: in stainless steel

Ageing: in stainless steel

Fining: no fining

Bottling: 7. April 2008

Released: 1. Mai 2008

Technical Information:

Alcohol: 13,5%

Residual sugar: 3,5 g/l

Acidity: 4,8 g/l