

Grüner Veltliner

Alte Reben Krems Kremstal DAC 2025



Origin:	Krems - Kremstal DAC
Site/vineyard:	The vines are 30 to 60 years old and come from our vineyards south of the Danube, which are among the best sites of Hollenburg.
Analysis:	Alcohol: 13,5 % vol Residual sugar: 2,8 g/l Acidity: 5,4 g/l
Closure:	screw cap
Soil:	Loess on conglomerate
Vinification:	steel tank, about 3 months on the lees
Characteristic:	Announces substance, pine needles, ripe yellow apples, compact; follows on aromatically seamlessly, also soil tones, powerful without opulence, accessible acidity, focused, long finish.
Pairing:	Harmonizes great with pasta dishes or also with a classic pork roast
Ideal Maturity:	2026 bis 2036
Drinking temperature:	10-12°C

EAN Bottle: 9120010694 691
EAN Case: 9120010694 707

