Grüner Veltliner 2015

Further Ried GOTTSCHELLE „Erste Lage"

Kremstal dac Reserve

location & removal

The origin of the name „Gottschelle" cannot be clearly determined, but it is assumed that it comes from the alpine regions, where a „Goetschen" describes the pointed protrusion of a mountain crest. (The documentary registration: 1341, „Gotschalich", from the book of the market-town, Furth, near Göttweig, by Franz Resch, Furth 1985).

On gravel and weathered sediments are huge loess formations, which are highly favourable for the development of the Veltliner grape. An impressive sight is the Zellergraben, a sunken road that exposes the thickness of the loess formations. The Zellergraben also underscores the meaning of the theme „loess and wine".

The vines here are between 50 and 70 years old, and yield concentrated site wines with high storage potential. The Grüner Veltliner „Gottschelle" is a region-typical wine with great character.

The best selection of Grüner Veltliner Gottschelle was hand-picked on 27th October 2015.

tasting notes

Fruity and fresh, with notes of ripe apple, banana and honeydew melon, plus slight nuances of fresh hey. The fruity aromas continue on the palate, along with fresh acidity and the typical Veltliner pepper, or "Pfefferl", expression. A full, round and creamy Veltliner with a long finish.

analysis facts

alcohol content: 13,5 %

acidity: 5,8 g

residual sugar: 1,0 g

ageing potential

Minimum of 10 years.

ideal temperature

10 – 12 ° C

food recommendation

Grüner Veltliner is ideal for the Austrian kitchen, and goes wonderfully with spicy Far Eastern cuisine as well. We recommend this wine especially for starters, baked foods and Asian dishes.

Weingut Stift Göttweig

Since the 11th century, Stift Göttweig has been engaged in wine-growing in the Kremstal region. Even today, the wines are made according to traditional methods and perpetuate the authentic expression of their origin.

Elegant balance and perfect harmony determine this line, making the dry wines ideal food companions.