

Ried HÖHLGRABEN Alte Reben Grüner Veltliner Kremstal DAC

Origin: Furth bei Göttweig
Appellation: Kremstal DAC
Grapes: Grüner Veltliner (100%)
Vintage: 2017
Analysis: 13.0 % alcohol
 1.6 g/l residual sugar
 5.6 g/l total acidity
Closure: natural cork

Area of Production: „Kremstal“ (located around the small city Krems), on the southern border of the river Danube on the foothills of the „Stift Göttweig“ monastery; grapes of the single vineyard called „Höhlgraben“ which got its name in the 17th century (the German word „Höhle“ means cave, ravine or deep ditch). The Malat family has been cultivating vineyards on this site ever since.

Soil composition: mixture of primary rock and loess grounds

Age of vines: 60 years

Vinification: handpicked selected grapes, 100% clean fruit without botrytis from the oldest vines of the single vineyard „Höhlgraben“ (60 years old), soft pressing, spontaneous fermentation with the natural yeast (without any cultivated yeast) in a 2.000 l wood barrel (do NOT give any oak taste), staying on the lees with patronage for at least 3 month

Character: intense minerality, tobacco and peppery spice in the nose, concentrated, powerful and balanced, never ending finish, superb potential for further development

Preservation: great aging potential (up to 20 years)

Serving temperature: 10-12° C

Food suggestions: goes well with heavy fish, white meat and boiled beef (Austrian „Tafelspitz“)

