

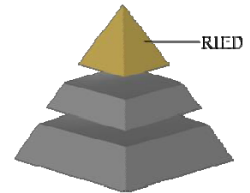


GEBLING - Grüner Veltliner

Single vineyard wine – burgundian & elegant

Appellation & Origin:	Krems-Kremstal
Single vineyard:	vineyard Kremser Gebling
Vine variety:	Grüner Veltliner (100%)
Quality level:	DAC Kremstal reserve
Vine age:	55+
Terroir:	loess terraces
Maturing:	small Austrian wood barrel
Fermenting temperature:	22 °C
Fermenting duration:	16 days
Barrel maturity:	month 12+
Drinking recommendation:	8-10 years
Serving temperature:	9-11 °C

EAN bottle: 9120013193740
EAN carton: 9120013199865
UPC bottle: 810009400097
UPC carton: 810009400219



Dining Recommendation:

Pairs excellently with Asian cuisine, mushroom-based dishes, as well richly sauced dishes.. Also complements cream cheese and white and blue cheese beautifully.

Wine description:

The best of loess, vivid gold-yellow, great aromatic richness, beautiful passion fruit, full ripe density with appropriate acidity, fine thyme with underlying hints of exotic Asian fruits. A robust, full-bodied wine with impressive intensity, truly living up to its name.

Winery Zöhrer

Tony Zöhrer was born and raised into a family steeped in the centuries-old knowledge and traditions of the Zöhrer Winery, which dates back to 1270. The family consistently works to harness the potential of their extensive vineyards, some of which have been in their possession for 450 years and are among the most prestigious in the Krems Valley. The majority of the vines were planted by his father and grandfather between 40 and 100 years ago, with a special focus on the Grüner Veltliner and Riesling varieties. These wines boast a distinctive profile shaped by their terroir and have garnered international acclaim. The family philosophy for over 750 years has been “The art of vinification of great wines is to keep the creation as simple as possible”.

