

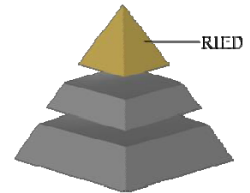


WACHTBERG - Grüner Veltliner

Single vineyard wine – fresh & fruity

Appellation & Origin:	Krems - Kremstal
Single vineyard:	single vineyard Kremser Wachtberg
Vine variety:	Grüner Veltliner (100%)
Quality level:	DAC Kremstal Reserve
Vine age:	55+
Terroir:	slate terraces
Maturing:	large 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: 9120013192002
EAN carton: 9120013199995



Dining Recommendation:

A versatile companion that pairs well with light meats, various types of fish and seafood, as well as asparagus dishes. Due to its elegance, it also complements more robust dishes perfectly.

Wine description:

A superb expression of slate terroir, this extraordinary wine boasts a finely aromatic bouquet. It offers nuances of fresh Golden Delicious apple, delicate pear, and pleasant herbal spices. Complex and juicy on the palate, with ripe honeydew melon notes in the finish and complemented by a fine acid structure, this wine shows great potential for aging.

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.

