

# Grüner Veltliner Federspiel Kreuzberg

Terroir: Kreuzberg/ paragneis and amphibolit

Age of vines: 20 years

Harvest date: 8th and 15th of October 2013

Vinification:

The grapes get crushed before pressing and the juice ferments cooled in stainless steel tanks. After 4 weeks on the lees and filtering the wine got bottled in spring 2014.

Category:

This classic dry wine is distinguished by a strong, nuance-rich character. Federspiel® wines feature a must weight of at least 17° KMW and an alcohol content of between 11.5% and 12.5% by volume. The name Federspiel refers back to the times of falconry, when this favourite form of noble hunting was practiced in the Wachau.

Analysis:

alcohol: 12,5 % vol

acidity: 6,5 g/l

residual sugar: 1,6 g/l

extract: 20,9 g/l

Notes:

ripe, yellow apple fruit, tropical fruits, honey melons, good complexity, elegant, minerally and long going

