

**Grüner Veltliner 2014**  
**Further Ried GOTTSHELLE „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 November 14th.

**tasting notes**

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

**analysis facts**

alcohol content: 13,0%

acidity: 6,4 g

residual sugar: 4,8 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**

Seit dem 11. Jahrhundert betreibt das Stift Göttweig Weinbau im Kremstal.

Heute noch werden die Weine nach traditionellen Methoden gekeltert und bewahren dadurch den authentischen Ausdruck ihrer Herkunft.

Elegante Ausgewogenheit und perfekte Harmonie bestimmen die Linie und machen die trockenen Weine zu idealen Speisenbegleitern.

