

Ried RABENSTEIN Grüner Veltliner 2017 Weinviertel DAC Reserve

Origin:	Weinviertel, Austria
Varietal(s):	Green Veltliner
Color:	White
Description:	Selection from 45-year-old vines in the Rabenstein vineyard. Scents of ripe pear and apple with soft roasted notes. Good extract and spice on the palate, and a long mineral finish.
Terroir:	The „Rabenstein“-vineyard is a south-easterly slope The vines are up to 50 years old and located in a soil of hard clay with a high percentage of limestone. The Grüner Veltliner-grapes from this site show the character of this very special terroir with a subtle spiciness and fine mineralic notes on the palate. Caused by the perfect location the soil takes advantage from the sun in the morning, while getting not too hot in the afternoon. Therefore a suitable acidity is assured.
Vinification:	At beginning of November we take care to bring in the grapes in a cool temperature, followed by a skin-contact of up to 48 hours. The fermentation of the ripe must takes place in oak barrels of 1000 – 1200 l and we keep them there on the lees between 6 and 10 months.
Food-Pairing:	Smoked trout & horseradish sauce, asparagus & smoked salmon, smoked goose breast, fried/grilled sea brass with fennel & tomatoes, fried medaillons of pork fillet, roasted sucking-pig & cabbage salad, prime boiled beef, beef Wellington



**NACHHALTIG
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The Winery

Dürnberg in the picturesque village of Falkenstein is managed by winemaker Christoph Körner together with his friends and business partners Matthias Marchesani and Georg Klein. „The three from Dürnberg“ are true wine enthusiasts and therefore constantly aim at the creation of wines with strong character that unite the traditional and the modern in a refined, sophisticated way.

The mixture of limestone and loam comprise the typical wine soil – the terroir - of the region. Elegance, complexity on the palate and cool minerality are rooted here.

No matter which measures are taken in the vineyards, the sustainable use of natural resources is at the forefront of Dürnberg's care. As every detail of the vineyards is known, the team has formulated his own rules of eco-management. Only resources that are permitted for "controlled integrated production" are used. Because of this sustainable management, the Dürnberg team is proud of their healthy old vineyards with up to 60 years old vines!

Dürnberg Winery is a „Leading Wine Producer“ of the Weinviertel region and certified for its sustainable production.

Quality Wine

dry

Alc.: 13.5 % Vol.

Contains Sulphites

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