

**Further
Ried GÖTTSCHELLE 1.ÖTW**

Kremstal DAC
Grüner Veltliner 2020

Origin & Vinification

The origin of the striking name Gottschelle cannot be clearly verified, but it probably refers to an expression from the foothills of the Alps, where "Goetschen" describes the sharp edge of a ridge.

The first documentary mention was made in 1341 as "Gotschalich"

The soil is characterized by gravel and weathering deposits and there are massive loess formations, which has a particularly positive effect on the development of the Veltliner grapes.

The vines are between 50 and 70 years old. Weingut Stift Göttweig cultivates 3.69 ha of vineyards in the Ried Gottschelle.

The best selection from this vineyard was hand-harvested on 28th October 2020.

The fermentation and aging took place in steel tanks. After 8 months of aging on the lees, the wine was bottled in August 2021.

Wine description

93 - Robert Parker's WA, Stephan Reinhardt:

The 2020 Ried Gottschelle 1ÖTW Kremstal Grüner Veltliner is very bright in its pale white color and opens with a very clear and (all too?) clean bouquet that needs some aeration to open up and tell some stories. White stone fruit aromas lead to a juicy, round and elegant Veltliner with remarkable finesse and juiciness on the salty-piquant and stimulating finish. This reductive style shouldn't be underrated. The wine might be lean today, but it will be lean and complex in five to ten years. Very elegant style. Finishing crisp, pure and salty, this is Veltliner for Riesling lovers.

Analytical data

alcohol: 13 %
acidity: 6,2 g
residual sugar: 1,2 g

Aging potential

Minimum of 20 years.

Serving temperature

10 – 12° Celsius

Food pairing recommendation

Grüner Veltliner is a perfect match for Austrian cuisine, but also matches delicately with spicy far eastern dishes. Especially, we recommend this wine to starters, fried and Asian dishes.

Weingut Stift Göttweig

Since the 11th century, Stift Göttweig has been engaged in wine-growing in the Kremstal region. Even today, the wines are made according to traditional methods and perpetuate the authentic expression of their origin.

Elegant balance and perfect harmony determine this line, making the dry wines ideal food companions.

EAN bottle: 9008682100415

EAN case: 9008682200436

