

Ried LINDOBEL

KREMSTAL RESERVE ARTUR TOIFL

Grüner Veltliner

handverlesen & nachhaltig bewirtschaftet

*fruity, typical, complex
best served with: spicy fish and meat
dishes
dry - 13,5 %vol.*

*Pale yellow-green with peckled silver
effect. With a breath of lime zests,
delicate apple aromas with a hint of nuts.
Lively acidity with beautiful but subtle
fruit sweetness. The finish is very long,
persistent and complex, without being
heavy.*

Rebsorte: Grüner Veltliner

Standort/Boden: Lindobel is a special vineyard, dominated of soil with loess deposits. It provides our Grüner Veltliner with an unmistakable spiciness as well as a distinct and clear bouquet.

Alkohol: 13,5 %vol.

Restzucker: 3,3 g/l

Säure: 5,5 g/l

Ausbau: spontaneous fermentation at 18°C bis 20° and aging in wooden barrel

Verschluss: natural cork

Optimale Trinktemperatur: 10 – 12°C

Optimale Trinkreife: 2025 – 2035

Gebinde: 0,75l

Jahrgang 2023

Auszeichnungen: Falstaff - 94 Punkte

