



Grüner Veltliner „Weisses Kreuz“ Kamptal DAC 2012

We have been cultivating some of the best hillside vineyards in and around Langenlois for generations. Our rich soils are combined with traditional winemaking techniques that are in perfect harmony with nature. This enables us to produce a wide range of multi-faceted and complex wines.

The Grüner Veltliner Weisses Kreuz derives from vineyards with loess and gravel near Langenlois.



Site:	Langenlois
Variety:	Grüner Veltliner
Quality level:	DAC
Origin:	Kamptal
Soil:	Löss & Gravel
Alcohol in % vol.:	12,0
Acidity in g/l:	6,0
Residual sugar in g/l:	1,0

Multifaceted exotic fruit and the scent of tobacco in the nose. Mellow structure enhancing the fruit aromas, underlined by delicate tanginess in the aftertaste.