



Grüner Veltliner „G. Dechant“ Kamptal DAC Reserve 2010

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 soil is finely ground loess interveined by gravelly inclusions. This makes Dechant (= „Dean“) predestined to grow full-bodied, complex Grüner Veltliner. 40% of this wine is fermented in 500 litre oak barrels.



Site:	Dechant
Variety:	Grüner Veltliner
Quality level:	DAC Reserve
Origin:	Kamptal
Soil:	Löss
Alcohol in % vol.:	14,0
Acidity in g/l:	5,6
Residual sugar in g/l:	4,2

Displays rich fruit and clear-cut structure with perfect balance and a creamy structure. Good ageing potential.