

## GRÜNER VELTLINER 'ROSSHIMMEL' KREMSTAL 2022 WEINGUT GOTTFRIED MITTELBACH

The Gottfried Mittelbach winery is by Rohrendorf in the Göttweiger mountains. The region, Kremstal, is well known for its Grüner Veltliner. The vineyards are located at approximately 70km west of Vienna. The business is now run by the 3rd generation member of the family, Gottfried Mittelbach

Jnr. Gottfried took over the vineyard on the 1st of April 2014, having worked within the family-owned company since his childhood. They run and cultivate 20 hectares of vineyards and there is no use of pesticides. Gottfried JNR cares a great deal for the environment and is always looking for new ways to produce the Mittelbach wines in a sustainable way.

Grape: 100% Grüner Veltliner

## **Vineyard & Vinification Note:**

Situated on the high plateau over the Lobterassen, the Rosshimmel situation with its heavy, profound clay soil, differs from the sandy loess soil spreading in the Kremstal area. The stones on the vineyard come from the former European Inland Sea.

They run and cultivate 20 hectares of vineyards and there is no use of pesticides. Stainless steel tanks. Stirring, 4 hours maceration, use of pneumatic press, spontaneous fermentation at 18°C

**Tasting Note:** Pale yellow with a green hue; spicy notes on the nose, a little spice on the palate, creamy with a pleasant acidity, long lasting finish. Great floral character and acidity. Vegan

**Food Pairing:** A great partner to smoked salmon, sushi, sashimi, and carpaccio. Perfect with Asian food, asparagus, artichokes, courgette, and fennel dishes; salads, cold meats, fresh goat's cheese or to be enjoyed on its own.

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