



GRÜNER VELTLINER 'ROSSHIMMEL' KREMSTAL 2023 WEINGUT GOTTFRIED MITTELBACH

The family winery is now run by the 3rd generation member of the family, Gottfried Mittelbach Jnr. Gottfried took over the vineyard in 2014, having worked within the family-owned company since childhood.

The Gottfried Mittelbach winery is located around Rohrendorf in the Göttweiger mountains. Kremstal is the best wine-growing region known for its Grüner Veltliner.

The vineyards' light clay and loess soils, with their various rock layers, serve as an optimal water reservoir for the vines and, therefore, offer a variety of minerals and essential nutrients. With great care and expertise, these high-quality grapes produce characterful wines with great potential. The main focus here is on the Grüner Veltliner and Riesling varieties, which get their creamy texture and acid structure from the loess.

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 pesticides are not used. Stainless steel tanks. Stirring, 4 hours maceration, use of the 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 and long-lasting finish. Great floral character and acidity. Vegan

Food Pairing: It is a great partner to smoked salmon, sushi, sashimi, and carpaccio. It is also perfect with Asian food, asparagus, artichokes, courgette, fennel dishes, salads, cold meats, and fresh goat's cheese, or it can be enjoyed on its own.

Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e info@champagnesandchateaux.co.uk

champagnesandchateaux.co.uk

