



RINASCIMENTO WINE CO.  
IMPORTED BY R. JUSTIN GALLEN



## Grüner Veltliner Kammerling® Traisental DAC 2021



<b>Origin</b>	Traisental
<b>Variety</b>	Grüner Veltliner
<b>Category</b>	DAC
<b>Wine details</b>	Alcohol: 12.5 % vol. Acidity: 6.5 g/L Res. sugar: 2.4 g/L, dry
<b>Potential</b>	2022-2028

<b>Vineyards</b>	The grapes for this Grüner Veltliner were grown in the Austrian wine region Traisental. Its wines are known for backbone, spice and minerality. The vines grow on loess layers, as well as conglomerate-soil with very high lime content. Special climatic factors – Pannonian influences from the East and, at the same time, cold air from the foothills of the Alps – bring warm days and cool nights, thus ensuring very fine aromaticity and spicy finesse.
<b>Kammerling</b>	Kammerling is the German term for microfossils that occur in the Traisental conglomerate rock. The term is derived from their housing, which consists of many small calcareous chambers. The Preiß-family's regional wines are called Kammerling® – a homage to the conglomerate rock on which they grew.
<b>Vinification</b>	Age of the vines: 10-60 years, 1st selective hand harvest between Oct. 13 and 21, 2021, destemmed crushed, pressed, 2-3 weeks temperature-controlled fermentation in stainless steel, 3 months on the lees.
<b>Tasting notes</b>	Juicy and animating, aromas of Asian pears and apples in the nose, typical salty, mineral notes as well as spiciness on the palate, animating apple and citrus flavors, well-balanced, good length.
<b>Drinking temperature</b>	Drinking temperature: 7 - 9 ° C
<b>Food pairing</b>	Cold and warm starters, summer salads, pumpkin dishes, pumpkin dishes, with white meat, cream cheese, light Asian cuisine; Allrounder
<b>Ratings</b>	91 Falstaff points

Weinkultur Preiß · Family estate since 1913  
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