

Falko Cuvée

Origin:	lower austria, Austria
Varietal(s):	Blend of Muskateller, Welschriesling, Sauvignon Blanc.
Color:	Pale yellow.
Description:	Decent muscat-note, scent of green apples, fresh on the palate, citrus notes with mineralic tones. Fine acidity play in the finish, creates desire for a second glass.
Terroir:	Vinyards in higher altitude around the historic winegrowing area of Falkenstein. The soils are dominated by deep clay and shell-limestone.
Vinification:	All varieties are harvested separately at the optimal time. A cool processing is very important, as well as the skin-contact for the Muskateller-grapes of approximately 6 hours before pressing. After some months on the fine- lees in stainless steel tanks we do some tastings to find the perfect blend.
Food-Pairing:	Aperitif, light starters (plate of raw vegetables with dip-sauce, artichoke bottoms & sauce vinaigrette, gazpacho), fish soup, asparagus dishes, prosciutto & melon, napoletana pizza, salad with breaded fried chicken, fritto misto, veal lights, saltimbocca alla romana, veal escalope with a cream sauce, chop suey, pilaf, ...



**NACHHALTIG
SUSTAINABLE
AUSTRIA**

The Winery

Dürnberg in the picturesque village of Falkenstein is managed by winemaker Christoph Körner together with his friends and business partners Matthias Marchesani and Georg Klein. „The three from Dürnberg“ are true wine enthusiasts and therefore constantly aim at the creation of wines with strong character that unite the traditional and the modern in a refined, sophisticated way.

The mixture of limestone and loam comprise the typical wine soil – the terroir - of the region. Elegance, complexity on the palate and cool minerality are rooted here.

No matter which measures are taken in the vineyards, the sustainable use of natural resources is at the forefront of Dürnberg's care. As every detail of the vineyards is known, the team has formulated his own rules of eco-management. Only resources that are permitted for "controlled integrated production" are used. Because of this sustainable management, the Dürnberg team is proud of their healthy old vineyards with up to 60 years old vines!

Dürnberg Winery is a „Leading Wine Producer“ of the Weinviertel region and certified for its sustainable production.

Quality Wine

dry

Alc.: 11.5 % Vol.

Contains Sulphites

Weingut Dürnberg - Neuer Weg 284 - A-2162 Falkenstein - Tel.: +43/(0)2554-85355 - weingut@duernberg.at - www.duernberg.at - facebook.at/duernberg