

## Grüner Veltliner Falkenstein Weinviertel DAC

- Origin:** Weinviertel, Austria
- Varietal(s):** Grüner Veltliner
- Color:** Bright yellow with green reflections.
- Description:** A very typical example of the varietal: aromas of green and yellow apple and citrus-flowers bring an inciting approach. A fine peppery note with exotic fruit flavours on the the palate lead to cool mineral-notes in the finish. The fine acidity and a very vital and fresh character makes it very easy drinkable.
- Terroir:** The vinyards of the famous historic area of Falkenstein are located in a well protected valley with an ideal altitude between 250 to 400 meters above sea-level. The limestone rocks with layers of clay on it are the reason fort he fine mineral finish of this wine.
- Vinification:** The grapes are processed at cool temperature. First destam- med and crushed, the berries are pressed pneumatic after a short time of maceration. Temperature-controlled fermentation in stainless steel, after three month of maturation on the fine lees, the wine is filtered and bottled.
- Food-Pairing:** This Gruener Veltliner is a perfect food-companion for most purposes. It goes well with fried chicken, veal, vegetable- dishes, stired porc, fried fish, and most asian inspired dishes of modern cuisine.



**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.: 12.5 % Vol.

Contains Sulphites

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