



2010 1^{er}

Grüner Veltliner Kremser Frechau

Producer	Winery Türk
Vineyard / site	Kremser Frechau
Grape variety	Grüner Veltliner
Vintage	2010
Volume	0,75 l
Analysis	Alc: 13.7 %vol; Acid: 7.1 g/l; Sugar: 8.4 g/l
Harvest date	November 2, 2010
Fermentation	22 Days at 20 °C
Packaging	Case of 12
Closure	Screwcap closure

Description

This brilliant Veltliner was harvested through a careful selection. It is an expression of subtle minerality and a spicy, peppery nose, its delicate acidity and magnificent extract will keep it bright for the coming years. A must for any wine cellar.

Serving suggestion

Salad with nuts and pesto, provincial vegetables, classic white wine dishes with richer and stronger sauces, fried veal with pesto cream, mushroom dishes, mild cheese, spicy dishes with wild herbs; to a cigar or as a meditative after dinner wine.

Kremser Frechau

The Frechau single-vineyard site lies on an east to west axis. The vineyards face southeasterly on deep layers of loess deposits, which can be up to 20 metres in depth. The first documentation of the Frechau site dates back to the year 1204 and it is situated adjacent to the original Kremser Sandgrube, albeit slightly more towards the east.

Winery Türk

The essential steps in making the best wine is to accompany the natural growth



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cycle and healthy development of the grapes, to achieve perfect ripeness. We do this with an inherent respect for nature and to let everything take its course with as little intervention as possible. We give all our wines the time they need for perfect maturity and their full taste.

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