

²⁰¹² Grüner Veltliner Kremser Sandgrube

Producer	Winery Türk
Vineyard / site	Kremser Sandgrube
Grape variety	Grüner Veltliner
Vintage	2012
Volume	0,75 l
Analysis	Alc: 13.5 %vol; Acid: 5 g/l; Sugar: 4 g/l
Harvest date	October 5, 2012
Fermentation	22 Days at 19 °C

Description

Bright golden yellow, spicy and refreshing bouquet accompanied by the scent of fresh bread and a hint of tobacco, well balanced on the palate, a wine with body and drinking fun, very good aging potential.

Serving suggestion

Delicious partner to Asian food, mushroom-based dishes, and recipes that have a rich, creamy sauce. It also pairs well to cream cheese and white-blue cheese and a local recommendation would be Black Pudding Lasagne with cream of horseradish sauce.

Kremser Sandgrube

This is the original Kremser Sandgrube which was first documented in the year 1214. The original "Ried" (vineyard) is not to be confused with the larger communal site, nor the Kremser Sandgrube brand. The large Kremser Sandgrube was created in the 1950s because the wines of the original single-vineyard site were highly sought after and so scarce, that a premium was paid, often as much as 1 to 2 Schillings per bunch of grapes at the time.

Winery Türk

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

𝔗 wine1.at/2v4