

Grüner Veltliner - Gebling Fortissimo DAC Reserve 2015 Grüner Veltliner

Viticulture

Vineyard: Gebling.
Soil Type: Loess.
Vine Age:
Irrigation: No irrigation
Harvest Date: 28 October.
Yield:

Vinification:

The Federation of Traditional Austrian Winemakers (ÖTW) was founded in 1992 with the goal of establishing a vineyard site classification system to identify exceptional & unique quality terroirs sites in Austria.

For almost two decades, the 23 ÖTW winemakers have been carefully observing and judging the wines from all their vineyards, analyzing their development potential and specific qualities with the aim of identifying the very best of them. The 2009 vintage saw the first of these prime wines marketed under the 'Erste Lage' classification, with the logo displayed on the labels.

Not every terroir can produce a great wine. Some vineyards consistently produce more refined and complex wines with top ageing potential.

The ÖTW concentrates its vineyard classification in the Danube region's DAC system, meaning that only dry Grüner Veltliner and Riesling wines may carry the ÖTW logo. Hermann Moser Gebling Fortissimo is a ÖTW classified wine and therefore of exceptional quality.

The Gebling vineyard is mainly planted on terraces; it is on a steep slope located north of Rohrendorf reaching towards Krems. The soil is one of the highest loess sediments in Europe. The origin of the name 'Gebling' is thought to mean 'yellowish', referring to the soil color.

Gebling is especially interesting for producing exceptional and spicy Grüner Veltliners. The vineyard is located in Rohrendorf, right behind Hermann Moser's cellar.

Martin Moser defines the Fortissimo as the 'mighty one', for its charismatic style.

The grapes are handpicked and taken to the cellar, de-stemmed, sorted and left to macerate for about 3 hours. Fermented in stainless steel tank.

Tasting Notes:

Color: Bright yellow.

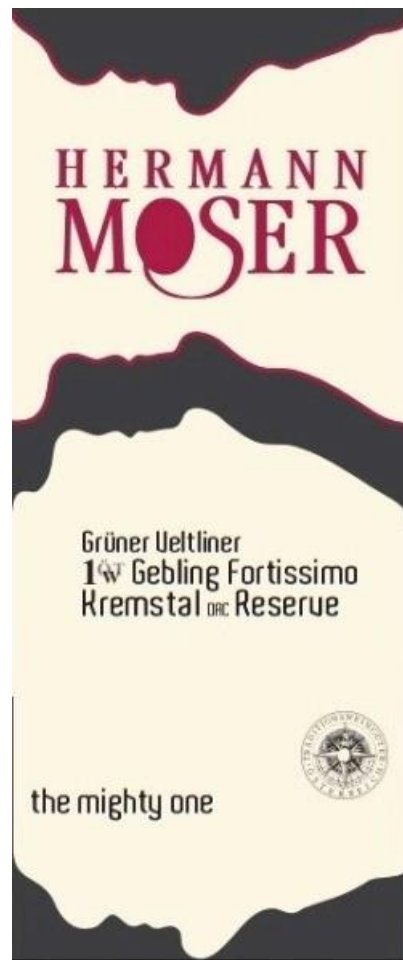
Nose: Dense aromas with pine forest, walnuts and moss, while opening up it will show more intense and delicate fruit notes.

Palate: It is dense and complex with clear notes of winter apples and peppery in the mid-palate, slightly tart with great acidity and a lingering finish.

Other: Fortissimo's bright acidity will pair very well with with Asian food, anything from Vietnamese to Thai to spicy Chinese flavors. It will also support well rich meaty dishes as well as fish such as haddock, trout, halibut or grilled sardines.

Chemical Analysis:

Alc (%): 13
RS (g/l): 2.2
TA (g/l): 5.6
pH:



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