

KRUSTETTEN GRÜNER VELTLINER 2025

Krustetten – home to our family, and to this Grüner Veltliner. The loess soils & conglomerate contribute the characteristic spice, while the cool climate lends elegance. Together: a true sense of place you can taste.

ORIGIN AND TERROIR

Krustetten, in the southern Kremstal, is home to our family – and to this Grüner Veltliner. The grapes thrive on calcareous conglomerate soils with glacial loess deposits. The cool hillside location further produces elegant, precise wines with varietal fruit character. The interplay of terroir and climate imparts the Grüner Veltliner its delicate spice and supple elegance – in short: a true sense of place you can taste.

VINIFICATION

The grapes were selectively harvested and carefully processed. Swift pressing, without extended maceration, produced a fresh, fruit-forward must with subtle spice notes. Fermentation took place in temperature-controlled stainless steel tanks, ensuring the varietal character and aromas were perfectly preserved.

TASTING NOTES

Bright green-yellow. On the nose, delicate hayflower and citrus notes with hints of spice, accompanied by green apple. Lively on the palate with a subtly spicy finish.

FOOD AND DRINK RECOMMENDATIONS

A versatile companion – fresh and lively on its own or as an aperitif. Pairs beautifully with light starters, fresh salads, vegetables, fish, poultry, and subtly spiced Asian dishes. Ein vielseitiger Begleiter – frisch und lebendig solo oder als Aperitif. Passt hervorragend zu leichten Vorspeisen, frischen Salaten, Gemüse, Fisch, Geflügel und dezent gewürzten asiatischen Gerichten.



Quality Level	Kremstal DAC
Origin	Krustetten
Grape Variety	Grüner Veltliner
Alcohol	12,5 %vol
Residual Sugar	1,7 g/l - dry
Acidity	6,0 g/l
Maturing Potential	2-3 years
Drinking Temp.	6-8°C

