

Weingut Buchegger

GRÜNER VELTLINER PFARRWEINGARTEN D.A.C Kremstal

To make good wine, says Walter Buchegger has much to do with the art of living: You have to be a traditionalist, while facing new opportunity. You have to be patient and accept that you never can work against nature and you have to realize that shortcuts can lead to success in the short term, but are in the long term a dead end.

Walter Buchegger has the responsibility of many generations on his shoulders. Even the ancient Romans made wine in Kremstal. The pressing, he learned from an early age by his father Leopold, himself began in 1965. In 1994, Walter Buchegger then took over the operation and established on some of the best locations in the Kremstal. His wines reward us with integrity and elegance, a typical regional character.



COUNTRY

Austria

VARIETAL

100% Gruner Veltliner

SOIL TYPE

Rocky soils Limestone conglomerate Loess

VINEYARD

Owned by the church Orientation Southeast Terraced at 220m above sea-level

HARVEST

Later harvesting for full maturity

VINIFICATION

Whole-cluster Pressed Aged 6 months in a steel tank sur lie

TASTING NOTES

Juicy yellow-fruited, delicate tropical fruit notes, mango and lime zest. White apple fruit, as well as a fine herbal spice. Lively acidity, extremely mineral A versatile Grüner Veltliner with an inviting bouquet and secure aging potential.