

# Rethaller

in Angern  seit 1957

## EXCLUSIV

KREMSTAL<sub>DAC</sub>  
Grüner Veltliner 2023

*“Exclusiv” is our typical most common white wine. White pepper paired with a mineralic freshness is the base of this entry level Grüner Veltliner. The selected grapes around our winery in Kremstal Angern comes in the cellar in the first quarter of harvest.*

### Wine Description

*Nose:* green apples nuance, delicate spice  
*Palate:* integrated acidity, superb fruit

### Origin

*Village:* Kremstal - Angern  
*Slope Face:* Southeast, East  
*Soil Type:* Loess  
*Gradient:* max. 31°  
*Elevation:* 220 – 350 Metres

### Vinification

*Harvest:* selection by hand in several passes  
*Skin contact:* 2 hours  
*Fermentation:* Stainless steel at 18 °C  
*Élevage:* 2 months lees-contact, stainless steel  
*Bottling Date:* End January 2023

### Wine Details

*Alcohol:* 12.0%  
*Acidity:* 6,1 g/L  
*Residual Sugar:* dry

**Ageing Potential:** up to 4 years

**Serving Temperature:** 10 - 12° Celsius

**Food Pairing:** light and spicy meal

### The Rethaller family estate

The winery is located in the center of Lower Austria, along the river Danube. Our small village Angern in the southern part of the Kremstal is surrounded by vineyards and shows a very smooth landscape. The traditional varieties Grüner Veltliner and Riesling grow in our sustainable managed vineyards. Authentic wines with precise varietal styles are the declared goal of Martin Rethaller, who has been managing the winery since 2023 after his internships in the US and several years as a winemaker in the southern Kremstal.

