



Wijnfiche

**Josef Dockner – Steinbühel IÖTW |  
Kremstal DAC Reserve Grüner  
Veltliner  
Austria (KREMSTAL) – 2023**

**Domain**

**Josef Dockner**

Josef Dockner is a typical Austrian family domain that transmits the love for wine from generation to generation. Kremstal is located on the left and right banks of the Danube near the city of Krems. Kremstal is a small wine-growing region located about 100 km from Vienna in the province of Lower Austria. The vineyards are located at an altitude of 300 to 400 m above sea level. The Gruner Veltliner and Riesling, are the reference grapes for white wines here. The Dockner family is a household name in the Kremstal and owns over 50 hectares of its own vineyards in the Kremstal region. They know how to produce excellent wines with a particularly good price / quality ratio.

**Vinification**

The Steinbühel vineyard in Palt lies directly at the foot of the Göttweiger mountain. Deep and powerful loess soils predominate here. The old vines (50 to 80 years old) are very deeply rooted and produce very fruity and melting wines year after year. The grapes for this wine were harvested at full physiological maturity. This also reveals the particularly intense and typical character of the grape variety.

The wine has matured for one and a half years in wooden barrels of 2000 litres.

**Taste**

This jewel of the Josef Dockner winery has a brilliant lemon colour. The nose is characterised by its high minerality and pleasant fruitiness. In the mouth, the wine is fine, elegant and creamy. A long finish with a remarkable freshness.

**Food pairing**

Soup | Meat - white | Pasta - Vongole | Cheese

## General information

Type: White wine

Grape varieties: Grüner Veltliner

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 9-10°C

Taste profile: Aromatic fresh

