

ENDLESS Grüner Veltliner reserve 2016

Origin:	lower austria, Austria
Varietal(s):	Grüner Veltliner
Color:	White
Description:	Deep exotic fruit aromatics characterize the fragrance, mango, passion fruit, bananas, lychee. Impressed by the deep minerality and density. The wine has a firm but pleasant tannin texture, never looks too lavish, always elegant. The finish gives everything a highly mature Veltliner has to offer: spice, fruit in all nuances and incredible length.
Terroir:	The old vines (up to 40 years of age) grow in a protected south facing site rich in layer, fossils and shell limestone.
Vinification:	A tribute to our most important varietal, Grüner Veltliner. Rigorous reduction and focus on perfect physiological ripeness of the grapes. Using gentle pressing techniques, followed by slow fermentation in wooden barrels - the final details nevertheless remain the vintner's secret. Most important is time and patience – first for the wine, and then for savoring this extraordinary and "endless" Grüner Veltliner.
Food-Pairing:	Turbot & sauce bearnaise, fried/grilled sea brass with fennel & tomatoes, veal lights, medaillons of veal & asparagus, steamed cutlets of veal with basil, roasted sucking-pig & cabbage salad



NACHHALTIG
SUSTAINABLE
AUSTRIA

The Winery

Dürnberg in the picturesque village of Falkenstein is managed by winemaker Christoph Körner together with his friends and business partners Matthias Marchesani and Georg Klein. „The three from Dürnberg“ are true wine enthusiasts and therefore constantly aim at the creation of wines with strong character that unite the traditional and the modern in a refined, sophisticated way.

The mixture of limestone and loam comprise the typical wine soil – the terroir - of the region. Elegance, complexity on the palate and cool minerality are rooted here.

No matter which measures are taken in the vineyards, the sustainable use of natural resources is at the forefront of Dürnberg's care. As every detail of the vineyards is known, the team has formulated his own rules of eco-management. Only resources that are permitted for "controlled integrated production" are used. Because of this sustainable management, the Dürnberg team is proud of their healthy old vineyards with up to 60 years old vines!

Dürnberg Winery is a „Leading Wine Producer“ of the Weinviertel region and certified for its sustainable production.

Quality Wine

dry

Alc.: 13.5 % Vol.

Contains Sulphites

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