

Grüner Veltliner Federspiel Steiger

Terroir: Steiger/ humus, loam, crushed stone

Age of vines: 20 years

Harvest date: 9th and 10th of October 2013

Vinification:

The grapes get crushed before pressing and the juice ferments cooled in stainless steel tanks. After 4 weeks on the lees and filtering the wine got bottled in spring 2014.

Category:

This classic dry wine is distinguished by a strong, nuance-rich character. Federspiel® wines feature a must weight of at least 17° KMW and an alcohol content of between 11.5% and 12.5% by volume. The name Federspiel refers back to the times of falconry, when this favourite form of noble hunting was practiced in the Wachau.

Analysis:

alcohol: 12,5 % vol

acidity: 6,2 g/l

residual sugar: 1,3 g/l

extract: 19,3 g/l

Notes:

Nuances of pear fruit, compact, mineralic core, balanced acid, great aging potential

Recommended to:

Fish, spicy cheese, chicken, grilled meat, green salad, vegetarian food

