

Grüner Veltliner Federspiel Zanzl

Terroir: Zanzl/ loess-loam on primary rock

Age of vines: 35 years

Harvest date: 5th and 7th 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: 6,1 g/l

residual sugar: 1,3 g/l

extract: 20,3 g/l

Notes:

Ripe citric notes, good Terroir, clear fruit, smooth acid, compact, high extract, well balanced, aging potential

Recommended to:

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

