

Grüner Veltliner Smaragd Frauenweingärten

Terroir: Frauenweingärten/ loam and clay

Age of vines: 35 years

Date of harvest: 1st of November 2013

Vinification:

The grapes get crushed before pressing and the juice ferments cooled in stainless steel tanks. After a long settling time to get harmony and balance, the wine got filtered and bottled in may 2014.

Category:

Smaragd is the name for the best, most treasured wines from the Vinea Wachau-members. The alcohol content of these wines begin at 12.5% by volume. This, along with the highest grape ripeness and natural concentration are what make this world-class designation possible. Emerald-coloured Ilex lizards – also known as Smaragd – are at home in the terraced vineyards of the Wachau. On bright, sunny days, their beauty is highlighted dramatically as they bask in the gleaming sun next to the grapevines – the perfect symbol for the absolute top Wachau wines with full physiological ripeness.

Analysis:

alcohol: 14,0 % vol

acidity: 5,7 g/l

residual sugar: 1,6 g/l

dry extrakt: 21,9 g/l

Notes:

very thight, red apple, orange, spicy notes, refreshing acid, great balance between acid, extract and minerality

Recommended to:

hot pasta, beef, pork, game, medaillons

