

# Grüner Veltliner Smaragd Privat

Terroir: blend of our best Veltliner grapes

Age of vines: 35 years

Harvest date: 25th and 30th of october 2013

Treatment:

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 Idex 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: 14,5 % vol

acidity: 5,7 g/l

residual sugar: 1,7 g/l

extract: 22,2 g/l

Notes:

very tight, red apple, orange, spicy fruit, first smooth, then crisp acid, great mineralic notes, fascinating game of acid, extract and mineralic

Recommended to:

hot pasta, beef, pork, game, medaillons

