

Grüner Veltliner Smaragd Steiger

Terroir: Steiger/ humus, loam and crushed stone

Age of vines: 25 years

Date of harvest: 29th and 31st of October 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 Ixer 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: 1,5 g/l

dry extract: 22,2 g/l

Notes:

Fruity and refreshing, pomaceous fruit, yellow apple, nice acid structur, long finish

Recommended to:

Hot pasta, beef, pork, game

