

Grüner Veltliner Ried Kreuzberg 2014

Terroir: Kreuzberg/ paragneis and
amphibolit

Age of vines: 20 years

Harvest date: 18th, 19th and 20th of
November 2014

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.

Analysis:

alcohol: 12,5 % vol

acidity: 5,8 g/l

residual sugar: 1,0 g/l

extract: 23,0 g/l

Notes:

ripe, yellow apple fruit, tropical fruits,
honey melons, good complexity, elegant,
minerally and long going

