

Grüner Veltliner Reserve Ried Frauenweingärten

Terroir: Frauenweingärten/ loam and clay

Age of vines: 35 years

Date of harvest: 13th of November 2014

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 2015.

Analysis:

alcohol: 13,1 % vol

acidity: 5,0 g/l

residual sugar: 3,9 g/l

dry extrakt: 25,8 g/l

Notes:

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

Recommended to:

pasta, beef, pork, game, medaillons

