

Grüner Veltliner Reserve Privat

Terroir: Kreuzberg / primary rock soil

Age of vines: 35 years

Harvest date: 11th of November 2014

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 2015.

Analysis:

alcohol: 13,7 % vol

acidity: 5,3 g/l

residual sugar: 1,1 g/l

extract: 22,6 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:

pasta, beef, pork, game, medaillons

