

# Grüner Veltliner Reserve Steiger

Terroir: Steiger/ humus, loam and crushed stone

Age of vines: 25 years

Date of harvest: 26th and 27th 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: 13,2 % vol

acidity: 5,6 g/l

residual sugar: 3,7 g/l

dry extract: 25,2 g/l

Notes:

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

Recommended to:

pasta, beef, pork, game

