

Grüner Veltliner Selektion 2014

Age of vines: 25 years

Harvest date: 30th of October – 7th 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 2015.

Analysis:

alcohol: 12,0 % vol

acidity: 6,4 g/l

residual sugar: 1,8 g/l

extract: 21,1 g/l

Notes:

Nuances of pear fruit, compact, mineralic core, balanced acid, good aging potential

Recommended to:

Fish, spicy cheese, chicken, grilled meat, green salad, vegetarian food

