

Grüner Veltliner Ried Steiger 2014

Terroir: Steiger/ humus, loam, crushed stone

Age of vines: 20 years

Harvest date: 24th till 29th of October 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: 5,9 g/l

residual sugar: 1,4 g/l

extract: 20,6 g/l

Notes:

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

Recommended to:

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

