

Grüner Veltliner Ried Zanzl 2014

Terroir: Zanzl/ loess-loam on primary rock

Age of vines: 35 years

Harvest date: 10th 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 2014.

Analysis:

alcohol: 12,5 % vol

acidity: 5,6 g/l

residual sugar: 1,0 g/l

extract: 22,4 g/l

Notes:

Ripe citric notes, good Terroir, clear fruit, smooth acid, compact, high extract, well balanced, aging potential

Recommended to:

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

