

Grüner Veltliner In den Kreuthern

Grüner Veltliner Reserve

Austrian Quality wine, Niederösterreich, Loidesthal, dry

Wine description

Sixty year old vines on a chalky soil are the base of this special Grüner Veltliner. As a result of the age the vines producing very small concentrated berries with lots of flavor and minerality.

In the nose ripe pear aromas with a hint of chalky Loess mineralic. On the palate you get notes of spiciness and a creamy texture.

Vinification

The ripe and healthy grapes were harvested in the beginning of November. After destemming the berries they had skin contact for half a day to extract flavor and minerality from the skins. After gentle pressing, the juice went through fermentation in big oak vessels and concrete eggs. After fine lees contact the wine went to bottle beginning of September.

Food pairing

Spicy & creamy kitchen, innards kitchen

<i>Varieties</i>	<i>Grüner Veltliner</i>
<i>Block(s)</i>	<i>In den Kreuthern Old Vines</i>
<i>Soil</i>	<i>chalky Loess</i>
<i>Crop</i>	<i>3000 kg/ha</i>
<i>Alcohol</i>	<i>14.0% vol.</i>
<i>Sugar</i>	<i>1 g/l</i>
<i>Acid</i>	<i>5.2 g/l</i>
<i>Drink</i>	<i>2018-2025</i>

93 Falstaff Points

