

## Grüner Veltliner Götzenthal

Grüner Veltliner Reserve

Austrian Quality wine, Niederösterreich, Loidesthal, dry

### Wine description

Twenty five year old vines on a deep loess soil are the base of this Grüner Veltliner. The vines are growing on the top of the hill where sun radiation and microclimate are perfect for Grüner Veltliner.

In the nose typical ripe loess aromas of exotic fruit, ripe pears and a mineralic touch of Flintstones. Rich and creamy from the high ripeness but with a freshness that's discrete yet ever present.

### 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 small oak barrels. After 6 month on the lees the wine was blended into a big oak vessel for another 10 month to get balance and complexity.

### Food pairing

Spicy & creamy kitchen, innards kitchen

<i>Varieties</i>	<i>Grüner Veltliner</i>
<i>Block(s)</i>	<i>Götzenthal</i>
<i>Soil</i>	<i>deep Loess soil</i>
<i>Crop</i>	<i>3000 kg/ha</i>
<i>Alcohol</i>	<i>13.5% 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>

