

Data sheet →

Grüner Veltliner 2020



Available in
750ml

SITE & SOIL ranges from a partially gravelly topsoil to sites dominated by loess

GRAPE VARIETY Grüner Veltliner

VINTAGE 2020 An outstanding vintage with a slightly later start to the harvest than in previous years. Warm days & cool nights. We harvested totally healthy grapes, and were spared any disease. Wines with pure varietal character & attractive body, with plenty of finesse & freshness await.

2020 is a vintage to look out for!

DESCRIPTION So young but already so nicely balanced! A perfect example of its vintage, with wonderful balance, serious character and a fine spiciness. Full bodied and elegant in the finish.

> **HARVEST** beginning of September, hand harvested in multiple passes

> **FERMENTATION** cooled fermentation in stainless steel at 18-20°C

> **ÉLVEAGE** in steel tanks on the fine lees

> **ALCOHOL** 12.5 % vol

> **ACIDITY** 6.6 g/l

> **RESIDUAL SUGAR** 1.3 g/l

> **FOOD PAIRING** Thanks to its balance a very good accompaniment to many dishes: to smoked fish, ham, cold starters, to main courses like Wiener Schnitzel, to hard cheeses. And of course, an ideal apéritif as well.

> **SERVING TEMPERATURE** 8-10°C