

Data sheet →

Grüner Veltliner 2021



Available in
750ml

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

GRAPE VARIETY Grüner Veltliner

VINTAGE 2021 A vintage just the way we like it! We could not have ordered better weather: spring brought a great deal of precipitation and then there were no heat waves in summer that overstayed their welcome. In the autumn we were able to harvest everything by hand under optimal conditions. Perfect maturity with a marvellous backbone of acidity! Wines showing beautiful opulent body, plenty of finesse and splendid freshness await – be curious!

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** end of September to mid of October, hand harvested in multiple passes

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

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

> **ALCOHOL** 12.8 % vol

> **ACIDITY** 6.5 g/l

> **RESIDUAL SUGAR** 1.1 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