

Data sheet →

Grüner Veltliner 2023



Available in
750ml

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

GRAPE VARIETY Grüner Veltliner

VINTAGE 2023 A promising, exciting and excellent wine vintage from Carnuntum. Due to the cool weather and of April, the vines sprouted relative lately. During summer we got sufficient amount of rain and many hours of sunshine. The water reserves were particularly important for the start of ripening. The expectations of vintage 2023 are very high – we had a great harvest without any interruption, with always warm and dry temperatures. We had perfect, ripe grape material – without any diseases. The harvest volume was a little bit lower, but we looking forward to highest qualities with incredible concentration and finesse.

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** 12.5 % vol

> **ACIDITY** 5.9 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