

Data sheet →

Grüner Veltliner Alte Reben 2023



Available in
750ml

SITE & SOIL soils are sand-like loam sediments, which the wind transported to the lower reaches of sloped sites after the Ice Age. More than other varieties, here the Grüner Veltliner achieves its greatest degree of complexity, complemented with spice and creamy texture

GRAPE VARIETY Grüner Veltliner

AGE OF VINES up to 35 years

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 A textbook example of how Grüner Veltliner from Carnuntum tastes: serious, spicy and concentrated. Advanced ripeness, which brings complexity, balance and length. Fine and tightly-woven finish.

> **HARVEST** begin to mid of October, with multiple passes, hand-selection of the ripest clusters

> **FERMENTATION**
80% in steel tank at 20°C
20% in big barrels

> **ÉLEVAGE** in steel tank and wooden cask on the gross lees

> **ALCOHOL** 13.5 % vol

> **ACIDITY** 6.1 g/l

> **RESIDUAL SUGAR** 0.9 g/l

> **FOOD PAIRING** Outstanding with the great classics of Viennese cuisine, like Tafelspitz, Backhendl and Wiener Schnitzel, but also quite elegant and invigorating with dishes from the Asian kitchen.

> **SERVING TEMPERATURE**
12°C

> **MATURITY**
2024 - 2035

