

Markowitsch

ÖSTERREICH – AUSTRIA

Grüner Veltliner 2024

Data sheet >



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

GRAPE VARIETY Grüner Veltliner

VINTAGE 2024 A promising, exciting vintage in Carnuntum. We were provided with sufficient rainfall in the spring. The water reserves were particularly important for the start of ripening. We had a warm start to spring, which resulted in early bud break, which then progressed quickly due to the hot summer, meaning that vegetation progressed rapidly. 2024 was a very early harvest, which was low in terms of quantity, but we are looking forward to the 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** hand harvested beginning of September

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

> **ÉLEVAGE** in steel tank on the fine lees

> **ALCOHOL** 13,5 %Alk

> **ACIDITY** 6,1 g/l

> **RESIDUAL SUGAR** 1,3 g/l

> **FOOD PAIRING** The perfect accompaniment for pasta with truffle, mushroom or truffle filling. Quite nice with fried fish or with a main course like Tafelspitz.

> **SERVING TEMPERATURE** 10-12°C



HAND
GELESEN



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