

Data sheet →

# Grüner Veltliner Alte Reben 2017



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 2017** A hot and extremely dry year, one that favoured the late-ripening varieties. Wines with extreme precision and the finest tannins.

**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** middle to the end of October, with multiple passes, hand-selection of the ripest clusters

> **FERMENTATION**  
90% in steel tank at 20°C  
10% in Burgundian pièces

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

> **ALCOHOL** 14.2% vol

> **ACIDITY** 5.2 g/l

> **RESIDUAL SUGAR** 3.9 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**  
2018 - 2027



93 Punkte



90 Points



4 Stars