

Data sheet →

# Grüner Veltliner 2017



Available in  
750ml

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

**GRAPE VARIETY** Grüner Veltliner

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

**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** the end of September, hand harvested in multiple passes

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

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

> **ALCOHOL** 12.7 % vol

> **ACIDITY** 5.9 g/l

> **RESIDUAL SUGAR** 1.7 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