

Data sheet →

Grüner Veltliner Alte Reben 2018



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 2018 One of the earliest harvests of all time. Superb vintage with a very hot and dry summer. High quality of healthy grapes. The wines are rich in content and typically characteristics of the grape variety. A great year!

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.



92 Points

> **HARVEST** middle to the end of September, with multiple passes, hand-selection of the ripest clusters

> **FERMENTATION**
80% in steel tank at 20°C
20% in Burgundian pièces

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

> **ALCOHOL** 14.2% vol

> **ACIDITY** 5.3 g/l

> **RESIDUAL SUGAR** 3.7 g/l

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

> **SERVING TEMPERATURE**
12°C

> **MATURITY**
2019 - 2028