

Data sheet →

Grüner Veltliner Alte Reben 2020



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 2020 An outstanding vintage with a slightly later start to the harvest than in previous years. Warm days & cool nights. We harvested totally healthy grapes, and were spared any disease. Wines with pure varietal character & attractive body, with plenty of finesse & freshness await. 2020 is a vintage to look out for!

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.



3 stars

> **HARVEST** end of September to begin of October, 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** 13.8% vol

> **ACIDITY** 6.4 g/l

> **RESIDUAL SUGAR** 1.1 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**
2021 - 2030