

Data sheet →

Grüner Veltliner Alte Reben 2021



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 2021 A vintage just the way we like it! We could not have ordered better weather: spring brought a great deal of precipitation and then there were no heat waves in summer that overstayed their welcome. In the autumn we were able to harvest everything by hand under optimal conditions. Perfect maturity with a marvellous backbone of acidity! Wines showing beautiful opulent body, plenty of finesse and splendid freshness await – be curious!

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.



4 Stars

> **HARVEST** begin to mid 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** 14.1 % vol

> **ACIDITY** 5.8 g/l

> **RESIDUAL SUGAR** 1.4 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**
2022 - 2031