

Data sheet →

Grüner Veltliner 2022



Available in
750ml

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

GRAPE VARIETY Grüner Veltliner

VINTAGE 2022 A promising, exciting vintage. The weather pattern was challenging for various reasons. In spring, cool and warm phases alternated, and overall it was very dry. In the vineyard, a very precise way of working was required. However, the expectation of the wines is very high - we had perfect, ripe grape material - and were spared from any diseases. Especially with the red wines, we are looking forward to an outstanding vintage: ripe, small berries with incredible concentration. For the white wines, we can expect elegance and wonderful balance. Be excited!

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** end of September to mid of October, hand harvested in multiple passes

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

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

> **ALCOHOL** 12.5 % vol

> **ACIDITY** 5.7 g/l

> **RESIDUAL SUGAR** 1.2 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