

Data sheet →

Grüner Veltliner Alte Reben 2022



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 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 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.

> **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** 13.5 % vol

> **ACIDITY** 6.1 g/l

> **RESIDUAL SUGAR** 0.9 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**
2023 - 2033