



2009 Grüner Veltliner vom Schloss (Chateau)

A good example of a typical Grüner Veltliner! Deep spiciness with hay aromas counterbalanced by attractive fruit and hints of apple. Quite mineralic on the tongue with lively acidity; elegant textured and medium bodied with lingering aftertaste.

Factsheet

- **Variety / Blend:** 100 % Grüner Veltliner
- **Vineyards:** Lange Riede, Steinbügel
- **Soil:** Calcareous sandy loam
- **Vintage:** By hand, mid October
- **Grapes:** 20° KMW (22,5 Brix)
- **Fruit procession:** Grapes partly crushed, partly destemmed
- **Fermentation:** Up to 25 days; 1/2 in stainless steel; 1/2 in big oak casks (2.000 liters)
- **Yeast:** No addition (indigenous yeast); **Malolactic:** No
- **Aging:** Three months on fine lees.
- **Alcohol:** 13 % vol; **Total Acidity:** 6,7 g/l; **Residual Sugar:** 1,6 g/l, dry
- **Serving temperatur:** 9 - 11°C
- **Bottled:** June 2010
- **Food:** Matches perfect to classical Austrian cuisine. Exciting also to
- **Best to drink:** 2010 - 2015
- **Wine-description:** Medium yellow-green. Intense yellow fruits and lemon zest.