



2008 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
- Vineyard: Lange Riede, Steinbügel
- Soil: Calcareous sandy loam
- Vintage: By hand, mid september
- Grapes: 19° KMW (21,5 Brix)
- Fruit procession: Grapes partly crushed, partly destemmed
- Fermentation: Up to 25 days; up to 22°C; 3/4 in stainless steel; 1/4 in big new oak casks (2.000 liters)
- Yeast: No addition (indigenous yeast); Malolactic: No
- Aging: Three months on fine lees.
- Alcohol: 12,5 % vol; Total Acidity: 5,8 g/l; Residual Sugar: ~3 g/l, dry
- Serving temperatur: 9 - 11°C
- Bottled: April 2009
- Food: Matches perfect to classical austrian cuisine. Exciting also to
- Best to drink: 2009 - 2013
- Wine-description: Medium yellow-green. Intense yellow fruits and lemon zest.