2006 Grüner Veltliner Reserve vom Schloss (Chateau)

We take particular pride in these wines. Most of them came from venerable old vines located in the best of vineyards, often making use of the very best of the crop to ensure additional harmony, elegance and finesse. These are the wines that are most suitable for long-term storage - you really should let them age for a while. A real accomplishment of the Weinviertel region!

Factsheet

Variety / Blend: 100 % Gruener Veltliner

Vineyard: Lange Ried, Kadolz; 38-year old vines

Soil: Calcarious sedimentations soil and clay

Vintage: By hand, mid of october

Grapes: 20° KMW (~ 22,9 Brix)

Fermentation: Big new wood up to 3 month

Yeast: Spontaneous yeast fermentation; Malolactic: No

Aging: Seven month on fine lees in wood

Alcohol: 13,6 % vol; Total Acidity: 6,6 g/l; Residual Sugar: 5,5 g/l, dry

Serving temperatur: 11 -1 3° C

Bottled: November 2007

Food: A perfect food companion.

Best to drink: Very good aging potential

Wine-description: Wonderful interaction of aromas like grapefruit, rosewoodand citrus fruits. Shows perfect the prospects of 2006: Ripeness, Balance and structure which ennoble just character wines.

Guides: Falstaff - 90 points; Vinaria - 2 stars