



GRÜNER VELTLINER 2013

"BERG" ERSTE LAGE

Origin: Getzersdorf
Variety: Grüner Veltliner
Category: Traisental DAC Reserve
Analysis: Alc: 13,4 % vol., Acidity: 6,0 g/l, Rs: 3,4 g/l, dry
Potential: 2014 - 2024

Site: Berg: Classified southeast exponated slope with cool, chalkconglomerate soil; enables optimal nutrient suppliement; this unqie site is ideal for complex wines with a lingering minerality.

Vinification: Selection of the best physiological ripe grapes; crushed; skin contact for 18 hours; pressed; fermented and stored in 100 % traditional acacia wood casks; Batonage for 8 months.

Tasting notes: Intensive yellow with greenish hues; the nose remindes on ripe pear with a hint of honey; herbal spice to tobaccy notes to ripe fruit aromas; on the palate this has oodles of concentration; plenty of stuffing; powerful finish.

Serving suggestion: goes very well with any kind of meat; fit ´s perfect to the asian cuisine especially curry dishes.

EAN 13 bottle code: 9120013664905

EAN 13 case of 6 code: 9120013664912