Grüner Veltliner

"ALTE SETZEN" ERSTE LAGE 2014



Origin Reichersdorf

Variety Grüner Veltliner

Category Traisental DAC Reserve

Analysis Alc: 13,0 % vol., Acidity: 5,8 g/l, Rs: 4,0 g/l, dry

Potential 2015 – 2025



Alte Setzen: Classified southeast exponated slope with deep loess soil; enables optimal nutrient suppliement; 60 year old vines are the base for perfect grape material.

VINIFICATION

Selection of the best physiological ripe grapes; crushed; skin contact for 12 hours; pressed; fermented in stainless steel; then splited into 50% traditional acacia wood casks ($2500\ I$) and 50% stainless steel; Batonage for 8% months.

TASTING NOTES

Intensive yellow with greenish hues; the nose offers a wide spectrum ranging from delicate herbal spice to tobaccoy notes to ripe fruit aromas; on the palate this has oodles of concentration; plenty of stuffing; a marvelous balance and ripe acidity.

SERVING SUGGESTION

goes very well with any kind of meat; fit´s perfect to the asian cuisine; to spicy, powerful dishes; as well to red cheese.

PRODUCT CODES

EAN 13 bottle code: 9120013664882 EAN 13 case of 6 code: 9120013664899

