



GRÜNER VELTLINER Terrassen 2014

Origin	Traisental
Variety	Grüner Veltliner
Category	Traisental DAC
Analysis	Alc: 12,0 % vol., Acidity: 6,4 g/l, Rs: 2,9 g/l, dry
Potential	2015 - 2020
EAN 13 bottle code	9120013665353
EAN 13 case of 6 code	9120013665360
EAN 13 case of 12 code	9120013663922

Site	Different single vineyard parcels from the Traisental region; age of vines between 20 - 80 years
Vinification	Selection of the best physiologically ripe grapes; crushed; skin contact for 6 hours; pressed; fermented in stainless steel; kept on the lees for 3 months
Tasting notes	Medium green yellow; pure pepper on the nose; hinting at typical Grüner spiciness; aromatic herbs and yellow fruit; dense and complex on the palate; great promise for the future.
Serving suggestion	goes best with fish e.g. with trout or salmon; also very good with spicy food; especially asian cuisine.