

Grüner Veltliner

"OBERE STEIGEN®" 2016

HUBER

92 Points

Falstaff

91 Points

Wine Enthusiast

Origin Traisental**Variety** Grüner Veltliner**Category** Traisental DAC**Analysis** Alc: 12,5 % vol., Acidity: 5,5 g/l, Rs: 2.1 g/l, dry**Potential** 2017 - 2027

SITE

Obere Steigen: Sandy loam top soil with limestone layers at the bottom soil combined with a special Microclimate due to micro-terraces. 25 - 50 year-old vines.

VINIFICATION

Selection of the best physiologically ripe grapes; crushed; cooled, skin contact for 8 hours; pressed; fermented in stainless steel at 19 ° Celsius; 4 months lees contact in stainless steel.

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 very well with any kind of seafood; as well with chicken and turkey.

PRODUCT CODES

EAN 13 bottle code: 9120013666718

EAN 13 case of 6 code: 9120013666725



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