

Grüner Veltliner

„ALTE SETZEN“ ERSTE LAGE 2017

92 Points *Falstaff* 94 Points *A la Carte* 94 Points *James Suckling*

Origin	Traisental
Variety	Grüner Veltliner
Category	Traisental DAC Reserve
Analysis	Alc: 13,5 % vol., Acidity: 5,2 g/l, Rs: 2,9 g/l, dry
Potential	2018 – 2028

SITE

This vineyard occupies a gently inclined east-facing slope. The silty calcareous soil is derived from an underlying two meter thick layer of loess. Beneath the loess is conglomerate of the Hollenburg-Karlstetten Formation containing limestone and dolomite clasts from the calcareous Alps, which were deposited by the antecedent Traisen River around 15 million years ago.

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 l) 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 tobacco 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 Bottle Code: 9120013667951
EAN Code Case of 6: 9120013667968



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