

GRÜNER VELTLINER

Ried Zwirch Erste Lage 2022



Origin	Traisental	
Variety	Grüner Veltliner	
Category	BIO-Traisental DAC Reserve	
Analysis	Alc: 13,0 % vol., Acidity: 6,2 g/l, Rs: 2,0 g/l, dry	
Potential	2023 - 2033	
EAN 13 bottle code	9120013672375	
EAN 13 case code	9120013672382	

Site	This vineyard occupies a sheltered basin that provides protection from the winds, despite its high altitude. The bedrock is a coarse, calcareous conglomerate of the Hollenburg-Karlstetten Formation, which is mostly covered by calcareous, fine grained loess and loess-derived loam.
Vinification	Selection of the best physiological ripe grapes; crushed; skin contact for 6 hours; pressed; fermented and stored in 100 % traditional acacia wood casks; Batonage for 8 months.
Tasting notes	Light yellow green. Silver reflections. Fine yellow tropical fruit notes, a hint of pineapple and papaya, delicate citrus blossoms, mineral touch. Substantial, pleasant extract sweetness, structure rich in finesse, white fruit in the aftertaste.
Serving suggestion	goes very well with any kind of meat; fits perfect to the asian cuisine especially curry dishes.