



GRÜNER VELTLINER RESERVE 2020

Grape variety:	Grüner Veltliner
Average yield:	about 6.000 kg/ha
Vineyards:	Our Grüner Veltliner Reserve is a selection of our oldest Grüner Veltliner grapes. The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. The region counts to the warmest and driest spots in Austria and gives therefore ideal conditions for the production of wonderfully distinctive white wines.
Alcohol:	13.0 Vol. %
Residual sugar:	1.0 g/l
Acidity:	5.6 g/l
Closure:	Vino-Lok® Glass stoppers
Finishing:	Fermentation in stainless steel vats at 16°C to 18°C, matured around 50% in small French oak barrels 12 months.
Tasting notes:	Our brand new Grüner Veltliner Reserve is a selection of our best Grüner Veltliner vines. Around 50% of our reserve matured in small French oak barrels and the other 50% in stainless steel tanks. The nose shows white chocolate, pine-apple, pomelo and cold smoke. Beautiful length, a little bit salty, great aging potential and great food pairing partner.
Food recommendation:	Perfect to classic curry dishes, to dishes from thai cuisine and to delicious fish dishes.
Serve this wine at:	12 – 14°C
Drink this wine from:	2022 – 2025

