



## Grüner Veltliner *Strass*



### Wine description

This wine is the quintessence of a typical Grüner Veltliner of the Kamptal. It's got a brilliant price-quality ratio and is a real pleasure for the friends of this variety, who like to enjoy it young.

wine	STRASS
grape variety	Grüner Veltliner
vintage	2017
quality level	Kamptal DAC

### Vinification

Handpicked, temperature controlled fermentation at 19° C, extended lees contact.

maturing	Stainless steel
must reading	18,5°KMW
bottling	January 2018
alcohol in % vol	12,5
acidity in g/l	5,1
residual sugar in g/l	1,0
closure	screw cap

### Tasting notes

Delicate pappery aroma with refreshing citrus notes on the pallet, spicy, charming and light, clear pepperiness (Pfefferl)

Drink Temperature	8-10°C
Food	Pork, vegetables, fish and other light dishes

### Auszeichnungen

Wine Spectator 90 Points  
Wine Spectator Top 100 – 2009  
Wine Spectator 3 x Top Value wine

### About the Vineyard

The Grüner Veltliner Strassertaler reflects a cross selection of the major vineyard of our village. Here primarily slate, gravel and loess soil with some elements of lime stone produce a dignified Grüner Veltliner, who shows the great potential of its soils.

Country of origin	Austria
Wine growing region	Lower Austria
Wine growing Area	Kamptal
Vineyard	STRASS
Soil	Löss, Slate soil, lime stone
Planting of the Vines	1985-2004
Plantation Density	4000 vines/hectare
Harvesting	September/October

