



Grüner Veltliner *Strass*



Wine description

Drinking pleasure and a brilliant price-quality ratio, that's what our village appellation Grüner is all about. Short: the perfect companion for any meal any day!

wine	STRASS
grape variety	Grüner Veltliner
vintage	2018
quality level	Kamptal DAC

Vinification

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

maturing	Stainless steel
must reading	18,5°KMW
bottling	January 2019
alcohol in % vol	12,5
acidity in g/l	5,6
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	End of September/

