



WINE DESCRIPTION

# Grüner Veltliner *Renner* 1<sup>ÖT</sup>



## Wine description

RENNER is one of our top single vineyards. A weighty and expressive Grüner Veltliner that along with its enormous potential, features delicate finesse and great elegance. Outstanding wine with huge potential!

wine	GV RENNER 1 <sup>ÖT</sup>
grape variety	Grüner Veltliner
vintage	2019
quality level	Kamptal DAC, 1er Cru

## Vinification

Several hours of skin maceration, temperature controlled fermentation at with natural yeast, lees contact for 8 months

maturing	Big Oak barrels
must reading	19°KMW
bottling	July 2020
alcohol in %vol	13,5
acidity in g/l	5,5
residual sugar in g/l	1,6

## Tasting notes

deep yellow green, excellent spicy fruit, delicate sweetness with a well balanced acidity, mineralic, quince, blood orange, honeydew melon, on the palate powerful, juicy and dense, elegant, long and multi-faceted fullness

Drink Temperature	10-12°C
food	veal, lamb,

## Auszeichnungen

Decanter 2017: Platinum Winner 97p. (Best Austrian Grüner Veltliner)  
Vinaria: 5 Star wine  
Falstaff: 94 Punkte

## About the Vineyard

At the western foot of the Kammerner Gaisberg site, separated from the Lamm by a ravine. The soil is calcareous and consists of loamy, sandy silt that was formed on loess, mixed with a bit of alluvial deposits on crystalline rock, such as gneiss, amphibolite and mica slate.

Country of origin	Austria
Wine growing region	Lower Austria
Wine growing Area	Kamptal
Vineyard	Kammerner Renner
Soil	Gneiss with a vertical mica-shist structure and a layer of löss
Planting of the Vines	1982
Plantation Density	4000 vines/hectare
Harvesting	1 <sup>st</sup> week of October; handpicked

