



Grüner Veltliner *Alte Reben*



Wine description

Concentrated – characteristic – authentic. A brilliant Grüner Veltliner, which impresses with its mightiness and its power and a long finish. The wine has a great potential for storage!

wine	GV ALTE REBEN
grape variety	Grüner Veltliner
vintage	2020
quality level	Kamptal DAC

Vinification

Handpicked, fermentation at 19° C with the natural yeast from the vineyard, extended lees contact.

maturing	Stainless steel
must reading	19,0 °KMW
bottling	May 2021
alcohol in % vol	12,5
acidity in g/l	5,6
residual sugar in g/l	1,0
closure	screw cap

Tasting notes

brilliant golden yellow, nuances of pineapple and apricots, fresh and ripe, underlying hints of honey, spice, white pepper, full-bodied on the palate, lively structure, ideal for long term storage

Drink Temperature	10-12°C
Food	roast beef, roast venison, calf, lamb, light cheese, Asian food

Awards:

Wine Spectator Top 100: 2012 & 2014
Wine Enthusiast: 93 points

About the Vineyard

A selection of vineyards with our oldest (30-60 years) vines. The soil is a result of the dry and cold climate of the Ice Age. Due to the effect of glaciers producing a high pressure on the land, quartz, limestone, mica and clay particles were pulverised. These loess soils retain deep reservoirs of moisture and rarely suffer from dehydration. It is here where concentrated – characteristic – authentic Grüner Veltliner thrives. Wines with a harmonious combination of strength, body, characteristic aromas and elegance are the result.

Country of origin	Austria
Wine growing region	Lower Austria
Wine growing Area	Kamptal
Vineyard	Cross selection of old vineyards in Strass
Soil	Löss
Planting of the Vines	1965-1985
Plantation Density	4000 vines/hectare
Harvesting	1 st week of October

