



Grüner Veltliner *Ried HASEL*



Wine description

Unbelievable drinking pleasure, fresh and subtle. That is how our Grüner Veltliner from the Ried Hasel pleases Grüner Fans around the globe for more than 30 years

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| wine | GV Ried HASEL |
| grape variety | Grüner Veltliner |
| vintage | 2020 |
| quality level | Kamptal DAC |

Vinification

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

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| maturing | Stainless steel |
| must reading | 18,5 °KMW |
| bottling | March 2021 |
| alcohol in %vol | 12,5 |
| acidity in g/l | 5,6 |
| residual sugar in g/l | 1,5 |

Tasting notes

Ripe fruit, extremely clean and elegant, rich in extract, on the palate very juicy with a great fruit expression. Nice minerality!

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| Drink Temperature | 8-10°C |
| Food | Roast beef, grilled chicken |

Auszeichnungen

Falstaff Grüner Veltliner Grand Prix – Top 30 for several times

About the Vineyard

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. The heart of this vineyard is the Mittelhasel, with a gentle incline towards the south; its where our vineyards are located. As this location has always produced above average quality, the wine growers of the past were known to say. "A vintner without any Hasel won't get a wife". Wines with a harmonious combination of body, characteristic aromas and elegance are the result.

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| Country of origin | Austria |
| Wine growing region | Lower Austria |
| Wine growing Area | Kamptal |
| Vineyard | Hasel |
| Soil | Löss, |
| Planting of the Vines | 1985-2004 |
| Plantation Density | 4000 vines/hectare |
| Harvesting | 1 st week of October |

