



GRÜNER VELTLINER

RESERVE
TROCKEN

2017

VDP.-CLASS Grosse-Reserve

GRAPE VARIETY Reserve

FERMENTATION 17 month in barrel on the lees

ALCOHOL 12,5 %VOL

RESIDUAL SUGAR 1,2 G/L

ACIDITY 6,3 G/L

SERVE TEMPERATURE 8-10 °C

STORAGE PROPERTY 12-14 Jahre

This Grüner Veltliner is a natural barrel fermented white Wine. The wine was vinificated 14 month in barrel on the yeast without racking. In the nose you find a burgundian reduction with a slightly fruity touch. On the palet will be notes of a juicy yellow fruit, a fine and elegant creamy texture with a lean and precise acidity. All in all this wine is a border between the Wachau and Burgundy.

