

# WEINRIEDER

Wines with power & character



## Grüner Veltliner Ried Schneiderberg

*Grüner Veltliner at its best: Rich in finesse; with a beautiful length*

*Region:* Niederösterreich (Weinviertel)

*Grape variety:* Grüner Veltliner

*Vintage:* 2019

*Vineyard:* Loess /sand/gravel, southwest facing, near a forest. The predominately loess soil impart minerality to compliment the characteristic “pepper” spiciness. The Schneiderberg is one of our Top single vineyards

*Vinification:* rigorous handselection in the vinyard, Careful de-stemming; the grapes were pressed gently and then fermented in cooled stainless steel tanks to retain the clean fruit character, the wine stays a while on the yeast before filling

*Tasting notes:* A dense Grüner Veltliner from the Top single Vineyard Schneiderberg with deep fruit, a broad range of aromas and flavours and a perfectly balanced acidity structure. Pointed and elegant. Goes well with nearly all kind of food.

The wine perfectly accompanies grilled fish, deep-fried dishes like the famous “Wiener Schnitzel”, the traditional Austrian “Tafelspitz” (boiled beef), but also grilled white meat such as chicken or veal.

*Alcohol content:* 13,5 %

*Sugar residual:* 2g/l

*Total acidity:* 5

92 Points A LA CARTE

