



65 year old vines: balanced and complex with power & character

Region:	Niederösterreich (Weinviertel)	
Grape variety:	Grüner Veltliner	
Vintage:	2019	
Vineyard:	Loess / clay / sand, south facing, high plateau There is a slight cooling off in the evening on the high plateau of the location. As a result, the wines achieve enormous power and potential. enormous root depth (10-15m), therefore good water supply. Small yields with lots of power and potential. The old vines are a reliable source of great wines, especially in times of global warming	
Vinification:	rigorous handselection in the vinyard, Careful de- stemming; the grapes were pressed gently and then fermented in stainless steel tanks. The wine was on the lees for 9 months and are on sale 6 months after bottling.	
Tasting notes:	vegetal and a trace of nutty aromas of ripe yellow fruits with delicate oily notes, some minerality, rhubarb and a hint of bright tobacco. Sweet and creamy, very ripe fruit on the palate, delicate vegetal and nutty spiciness, very fine acidity, persistent, has full-bodied and polished, candied nutty traces, a little warm finish with light sweetness and spice. A perfect partner for any dish.	
Alcohol content:	13,5 %	
Sugar residual:	5g/l	4 Stars VINARIA
Total acidity:	4	93 Points A LA CARTE

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Grüner Veltliner