



RESERVE

Grüner Veltliner Reserve

The Reserve is a selection of the best grapes from 65 years old vines

Region:	Niederösterreich (Weinviertel)
Grape variety:	Grüner Veltliner
Vintage:	2016
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:	Powerful and spicy in the mouth, delicate, a lot of creaminess and grip on the palate, peppery, mineral depths, complex with a long finish. Unfolds best in a large glass. Perfect as a soloist or with hearty dishes
Alcohol content:	13 %
Sugar residual:	10g/l
Total acidity:	5,8 4 Stars VINARIA