



## Grüner Veltliner

## Lössterrassen

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<b>Origin</b>	Ried Hochstraß
<b>Soils</b>	Fertile loess
<b>Yield/ha</b>	6500 kg
<b>Vinification</b>	Harvested early in the morning, short maceration period, temperature-controlled fermentation at 19°C in stainless steel tanks, matured on its fine lees for few months
<b>Alcohol</b>	12.5 %vol
<b>Residual sugar</b>	dry
<b>Tasting note</b>	Plenty of spice, a touch of dried fruit and ripe apples on the nose, well-balanced on the palate with juicy fruitiness, a typical Veltliner with a medium-long finish
<b>Serving temperature</b>	10-12°C
<b>Optimal drinking</b>	5 years from bottling
<b>Food pairing</b>	With cold dinner platter, light summer cuisine and fish dishes with a light sauce