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## Gruner Veltliner Reserve 2018

Weinrieder, Niederösterreich, Austria

eCommerce # 532456 | 14.5% alc./vol. | \$62.95 \*subject to change

*"The 2018 Grüner Veltliner Reserve is a selection from the oldest, partly 65-year-old vines planted on a south-facing high plateau on loess, loam and sand soils. Vinified in stainless steel, this golden-yellow colored Veltliner is full-bodied, very rich and concentrated, powerful and textured, with lots of extract sweetness and substance. This 2018 has muscles but also elegance and balance, yet it's definitely a slow-drinking Veltliner to be served with rich dishes. The wine finishes fresh and with fine phenols due to a good mineral backbone and structure."* **Score – 94p (Robert Parker)**

### **Terroir:**

The Weinrieder estate is situated in the heart of the **Weinviertel region**, the largest and most interesting wine growing area in Austria. The ~20 Ha extend from the best south and south-west facing sites. Predominately loess soil and layers from a prehistoric sea are the foundation for wines with outstanding potential, complexity and minerality. Weinrieder is famous for wines with power & character that are served in some of the best restaurants around the globe. The international press counts Weinrieder to the **best of Austria UNIQUE WINERIES OF THE WORLD – Vinum Magazine.**



### **Vinification:**

All Weinrieder wines are harvested 100% by hand. Reserve is a selection from the best grapes from an old vineyard (>65 y.o.) Careful de-stemming; the grapes were pressed gently and then fermented in stainless steel tanks. 9 months on the lees and minimum 6 months in the bottle.

**Variety:** Grüner Veltliner 100%

**Residual sugar:** 4.5 g/L

**Serving suggestion and food pairing:** Serve at 11°C. Perfectly accompanies fish in creamy sauces, deep-fried meats, the traditional Austrian "Tafelspitz" (beef pot roast) and light meats like chicken or veal.

**Robert Parker**

**94p**

