



## Gruner Veltliner, Old Vines

Weinrieder, Niederösterreich, Austria

**eCommerce # 932235 | 13.5% alc./vol. | \$37.85**

*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, crumbly tannin, candied nutty traces, a little warm finish with light sweetness and spice.*

### **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. The winery Weinrieder produces wines with power & character and they 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. Alte Reben is an old vineyard (>65 y.o.) Enormous root depth (10-15m), good water supply. Small yields with lots of substance and potential. Careful de-stemming; the grapes were pressed gently and then fermented stainless steel tanks. The wine stayed on the natural fine yeast until June which makes it complex, full bodied and a perfect partner for any dishes. High Potential.

**Variety:** Grüner Veltliner 100%

**Residual sugar:** 2.5 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.

