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Gruner Veltliner Reserve, Old Vines 2016

Weinrieder, Niederösterreich, Austria

eCommerce # 932268 | 13.0% alc./vol. | \$54.85

Complex nose with vegetal and slightly earthy aromas, pome fruit, a hint of citrus and a little pepper. Mature, quiet, creamy fruit on the palate, much vegetal and earthy notes again, moderate acidity, good persistence, nutty, mineral and delicate peppery tones, solid construction, a hint of caramel and tobacco.

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. 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 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: 10 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.

VINARIA Magazine

4 Stars & RECOMMENDED

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