

Getränk

Weinland aus Österreich



GRÜNER VELTLINER • 1 LITER
12.5% VOL

In Austria, Grüner Veltliner is as much a part of the national culture as classical music, elegant coffee houses, and competitive bodybuilding. For years, Grüner has been traditionally bottled in a liter-sized bottle with a crown cap - intended for fresh, immediate consumption and for sharing among friends. Although all iterations of this grape are gaining notoriety in the United States, it is still the original, utilitarian liter "house wines" that remain the most popular.

For the "Getränk," our friends at Dürnberg in the village of Falkenstein are using younger vines at higher altitudes. Approximately two-thirds of the grapes come from Dürnberg vineyards, with the remaining from two growers in the same village who closely follow the same rules of certified sustainable farming. Harvest can take place quite late, sometimes well into October. The grapes preserve well-balanced natural acidity, and are collected and processed at cool internal temperatures, helping to avoid oxidation and any disagreeable aromas or flavors. Fermentation is done in temperature-controlled steel tanks, after which the wine rests for two months on the lees, followed by filtration and bottling. The result is an easy-drinking, refreshing glass of wine. Prost!

TECHNICAL INFORMATION

BLEND: 100% GRÜNER VELTLINER
ALCOHOL: 12.5%
SIZE: 1 LITER
CLOSURE: CROWN CAP

TASTING NOTES

CRISP, DRY
GREEN APPLE, GRAPEFRUIT
WHITE PEPPER
REFRESHING FINISH

WINEMAKING

REGION: WEINVIERTEL, AUSTRIA
SOIL: LOAM, LOESS
HARVEST: LATE SEPTEMBER
MACERATION: 48-HOUR COLD SOAK
FERMENTATION VESSEL: STAINLESS STEEL
FERMENTATION TIME: 10-14 DAYS
FINE LEES CONTACT: 2 MONTHS
BOTTLED: FEBRUARY 2017
BOTTLES PRODUCED: 10,000



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