

Grüner Veltliner Alte Reben 2014



Wine Description

Most of these Vineyards for Gruener Veltliner "Alte Reben" were already planted in the 1960-ies. They deliver high quality because the grapes and berries are rather small and little. Concerning to the age and the small amount the rate of maturity is very high. The harvest is rather late, usually not before November. The Gruener Veltliner Alte Reben 14 has a clear straw colour. In its nose one can find notes of tobacco and ripen fruits, on the palate it has a mineral and spicy taste. The Gruener Veltliner Alte Reben is an elegant wine that is not flashy but enchants through its creamy mouthfelling and its long finish. It is a perfect companion to food, especially to pork and lamb.

Wine Type: still wine | white | dry

Alcohol: 12 %

Residual Sugar: 4.9 g/l

Acid: 1.5 g/l

Certificates: organic, Demeter

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Aging Potential: 2025 years

Vineyard

Origin: Austria, Kamptal, Mollands

Quality grade: Österreichischer Qualitätswein

Site: Bernthal, Steinleiten

Varietal: Grüner Veltliner 100 %

Soil: mica schist
loam
loess

Harvest and Maturing

Harvest: handpicked

Malolactic Fermentation: yes

Maturing: oak barrel | used barrel | 12 month(s)
steel tank