

Grüner Veltliner Alte Reben 2015



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. in about 70% of the grapes there was a 10-hour mash time. the other 30% would be pressed with whole grapes. another 30% were stored for approx. 9 months in a medium-sized oak barrel. the other 70% in the steel tank. it would add SO2 just before bottling. The Gruener Veltliner Alte Reben 15 has a clear straw colour. In its nose one can find notes of tobacco and ripen fruits, on the palate it has a very 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:	12.5 %
Residual Sugar:	1.8 g/l
Acid:	4.3 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	2025 years

Award

Falstaff:	92
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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