



GROISS

RIED IN DER SCHABLAU WEINVIERTEL DAC RESERVE GRÜNER VELTLINER



VARIETIES:

100% Grüner Veltliner.

VINEYARD:

In der Schablaue.

AGE OF VINES:

50+

SOIL:

Conglomerate.

HARVEST:

Selective harvesting by hand in middle of October.

HANDLING:

10 hour maceration on the skins. Gentle pressing without stems. Fermented with vineyard yeasts in a big used barrel. Aged on full lees for 10 months until bottling.

ANALYTICS:

Alcohol content 13.5 % vol., dry

TASTING NOTES:

Bright yellow-green silver tints. Fine blossom honey, something like passion fruit, a whiff of candied orange zests, fresh quince note. Juicy, elegant, powerful, integrated acidity, finely spicy, a bit of apple, good food match. (Falstaff)

ENJOY WITH:

Grüner Veltliner Weinviertel DAC Reserve In der Schablaue has a spicy, mineral structure and is therefore a perfect partner for red and white meat. Schablaue also works perfectly with cheese and spicy cuisine.



Certified Organic



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