

## *Grüner Veltliner 2013*

<b>Location and removal</b>	<p>The typically Veltliner is tangy and light. This is because of the good loess soil and the very good climate.</p> <p>In the middle of September the grapes were harvested. These were harvested strictly selective.</p> <p>After they were destemmed and pressed carefully, the must was fermented under controlled temperature in a stainless steel tank</p>
<b>Characterisation</b>	<p>Fresh, Fruity, reminds on ananas and grapefruits; pleasure acidity, full bodied; you taste the ananas- and grapefruit aromas also on the pallet, long finish.</p>
<b>analysis facts</b>	<p>alcohol content: 12,0 % acidity: 6,8 g residual sugar: 3,4 g (dry)</p>
<b>Ageing potential</b>	<p>We recommend this light, animated Veltliner for drinking within the next 1-2 years.</p>
<b>ideal temperature</b>	<p>8 – 10°C</p>
<b>Food references</b>	<p>The Grüner Veltliner is an ideal partner for traditional Austrian meals. Goes very well with pork, chicken, Italien food and is perfect to Asain Cuisine</p>
<b>Weingut Stift Göttweig</b>	<p>Since the 11th century, Stift Göttweig has been engaged in wine-growing in the Kremstal region. Even today, the wines are made according to traditional methods and perpetuate the authentic expression of their origin.</p> <p>Elegant balance and perfect harmony determine this line, making the dry wines ideal food companions.</p>