



GROISS

BREITENWAIDA - WEINVIERTEL

OUR HANDS ARE THE TOOL. OUR SOIL IS THE ORIGIN



RIED SAUBERG „Tradition“ 94,5 A la Carte / 94 Wine Enthusiast Grüner Veltliner, Reserve 2019 organic

Variety: 100 % Grüner Veltliner

Vineyard: Single vineyard – Ried Sauberg

Soil: calcereous conglomerate, marl lime, gravel

Age of vines: 50 +

Harvest: selective harvesting by hand in several steps in the middle of october 2019. 12 h maceration on skins. Gently pressing without stems. Fermented with vineyard yeasts in used austrian oak barrels. Aged 11 months on full lees till bottling in September 2020

Analytics: alcohol content 13,5 % vol., residual sugar 2,3 g/L, acidity 5,5 g/L

Enjoy: 2020 till 2030

Tasting notes: complex nose, white pepper, herbal notes, juicy, yellow ripe fruits, powerful body on the palate, full, balanced, elegant and mineralic on the palate, salty Finish, great potential. A perfect wine for ageing and also a perfect wine for all special and precious moments in life!

Enjoy with: Grüner Veltliner Sauberg Tradition is a perfect partner for white and red meat. Enjoy with spicy and hearty food. Serve also with cheese and spicy dishes.

Contains Sulfites