




GROISS

BREITENWAIDA - WEINVIERTEL

OUR HANDS ARE THE TOOL. OUR SOIL IS THE ORIGIN!



RIED IN DER SCHABLAU 93 Points A la Carte / 94 Points Wine Enthusiast
Weinviertel DAC Reserve
Grüner Veltliner, 2019 organic 



Variety: 100 % Grüner Veltliner

Vineyard: In der Schablau

Age of vines: 50 +

Soil: Conglomerate

Harvest: selective harvesting by hand in middle of october 2019

Handling: 8h maceration on the skins. Gently pressing without stems.

Fermented with vineyard yeasts in stainless steel. Aged on full lees for 11 months till bottling in October 2020.

Analytcs: alcohol content 14,0 % vol., residual sugar 4,1 g/L, acidity 5,2 g/L

Enjoy: 2020 till 2029

Tasting notes: complex Nose, yellow fruits, pears and quinces, tobacco, grapefruit, tight and powerful on the palate, lively acidity, elegant spicyness till the finish, long lasting, great potential .

Enjoy with: Grüner Veltliner Weinviertel DAC Reserve In der Schablau has a mineralic-spicy structure and is therefore a perfect partner for red and white meat. Schablau also fits perfect with cheese and spicy cuisine.

Allergene Inhaltsstoffe: enthält Sulfite