



GROISS

BREITENWAIDA - WEINVIERTEL

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



IN DER SCHABLAU, Grüner Veltliner ^{93 Points A la Carte} Weinviertel DAC Reserve, 2017

Variety: 100 % Grüner Veltliner

Vineyard: In der Schablau

Age of vines: 50 +

Soil: Conglomerate

Harvest: selective harvesting by hand at beginning of November 2017

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 2018.

Analytics: alcohol content 13,5 % vol., residual sugar 1,0 g/L, acidity 5,2 g/L

Enjoy: 2018 till 2028

Tasting notes: complex Nose, yellow fruits, pears and quinces, tobacco, grapefruit, tight and powerful on the palate, lively acidity, elegant spiciness 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