

MESSWEIN

Grüner Veltliner 2016

Messwein

The Göttweiger Messwein, or Altar wine, has been an institution in this Benedictine monastery, for centuries. Grüner Veltliner and Rosé (from Pinot Noir) are vinified as light, dry wines. From the nature-friendly cultivation of the vineyards to the care and processing of the grapes and wine, the „Reinheitsgebot“, or purity law, of the church must be obeyed. Messwein cannot be produced without the permission of the bishop, and it must be only natural and unaltered. With 12,0 % alcohol (this may vary, depending on the vintage) Messwein is the lightest wine – very easy and drinkable.

characterisation

Dry, fruity and light with classic – though subtle – Veltliner spice. Animated in the nose; multilayered with notes of citrus fruit, red apple and rosewood. Fresh and elegant on the palate; expressive, with good length.

analysis - facts

alcohol: 12,0%
acidity: 6,2 g
residual sugar: 3,0 g

ageing potential

We recommend this light, animated Veltliner for drinking within the next 1-2 years.

ideal temperature

8 – 10°C

food – reference

Grüner Veltliner is ideal for the Austrian kitchen, and goes wonderfully with spicy Far Eastern cuisine as well. We recommend this wine especially for starters, baked foods and Asian dishes.

Weingut Stift Göttweig

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. Elegant balance and perfect harmony determine this line, making the dry wines ideal food companions.

