



# GROISS

BREITENWAIDA - WEINVIERTEL

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



## Pankraz Reserve <sup>92 Punkte A la Carte</sup> Grüner Veltliner 2015

**Variety:** 100 % Grüner Veltliner

**Vineyard:** Pankraz

**Soil:** Sand, marl lime and conglomerate

**Harvesting:** Selective harvesting by hand in November 2015

**Handling:** 24h skin contact. Gently pressing without stems.

Fermented with natural yeasts with 30 % whole, uninjured (destemmed by hand) berries in a used 500L Austrian oak barrel. 10 month on the full lies.

**Analytics:** 13,0 % vol. alc., residual sugar 1,1 g/L, acidity 6,3 g/L

**Enjoy:** from 2016 to 2025

**Tasting notes:** complex bouquet, grapefruit, peach, hints of herbs, lively structure on the palate, dancing acidity, citric aromes and peppery finish, great length and animating on the palate. (A la Carte)

**Enjoy with:** Grüner Veltliner Pankraz Reserve is because it's salty expressive structure a wonderful partner for roasted and braised dishes. Pankratz is also a perfect partner for opulent and spicy food as well as for baked meat.

contains sulfites