



GROISS

BREITENWAIDA - WEINVIERTEL

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



Pankraz Reserve 94 Points A la Carte **Grüner Veltliner 2016**

Variety: 100 % Grüner Veltliner

Vineyard: Pankraz

Soil: Sand, marl lime and conglomerate

Harvesting: Selective harvesting by hand in November 2016

Handling: 18h 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.

Analytcs: 13,0 % vol. alc., residual sugar 1,0 g/L, acidity 5,3 g/L

Enjoy: from 2017 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. Pankraz is also a perfect partner for opulent and spicy food as well as for baked meat.

contains sulfites