



GROISS

BREITENWAIDA - WEINVIERTEL

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



Pankraz Reserve 95 Points A la Carte / 93 Points Falstaff
Grüner Veltliner 2017

Variety: 100 % Grüner Veltliner

Vineyard: Pankraz

Soil: Sand, marl lime and conglomerate

Harvesting: Selective harvesting by hand in November 2017

Handling: 13h 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. 11 month on the full lies.

Analytics: 13,5 % vol. alc., residual sugar 1,0 g/L, acidity 5,4 g/L

Enjoy: from 2018 to 2028

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.

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