



GROISS

BREITENWAIDA - WEINVIERTEL

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



Pankraz Reserve 94 Points A la Carte / 92-94 Points Falstaff Grüner Veltliner 2018

Variety: 100 % Grüner Veltliner

Vineyard: Pankraz

Soil: Sand, marl lime and conglomerate

Harvesting: Selective harvesting by hand in middle of october 2018

Handling: 10h 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 5,2 g/L

Enjoy: from 2019 to 2029

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