



# GROISS

## BREITENWAIDA - WEINVIERTEL

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



### IN DER SCHABLAU, Grüner Veltliner <sup>93 Points A la Carte</sup> Weinviertel DAC Reserve, 2018

**Variety:** 100 % Grüner Veltliner

**Vineyard:** In der Schablau

**Age of vines:** 50 +

**Soil:** Conglomerate

**Harvest:** selective harvesting by hand in middle of october 2018

**Handling:** 8h maceration on the skins. Gently pressing without stems.

Fermented with vineyard yeasts in stainless steel. Aged on full lees for 11 months till bottling in October 2019.

**Analytics:** alcohol content 13,5 % vol., residual sugar 2,6 g/L, acidity 6,1 g/L

**Enjoy:** 2019 till 2029

**Tasting notes:** complex Nose, yellow fruits, pears and quinces, tobacco, grapefruit, tight and powerful on the palate, lively acidity, elegant spicyness till the finish, long lasting, great potential

**Enjoy with:** Grüner Veltliner Weinviertel DAC Reserve In der Schablau has a mineralic-spicy structure and is therefore a perfect partner for red and white meat. Schablau also fits perfect with cheese and spicy cuisine.

**Allergene Inhaltsstoffe:** enthält Sulfite