



GRÜNER VELTLINER

(1L) 2017

WINEMAKER: Stefan Pratsch

VARIETALS: 100% Gruner Veltliner

REGION:

NIEDERÖSTERREICH, AUSTRIA

For centuries, the Weinviertel, in lower Austria, has been the region that delivers its wines to Vienna as it borders the city. Due to the rolling hills of the region the vines are grown on the tops of the hills to have better aeration and better drained soil.

PRODUCTION:

4,000 cases

SOURCE: Pratsch Family Estate

YIELD: 2.4 Tons/Acre

TRAINING SYSTEM:

Guyot double, ideal for the region of Weinviertel with its gusty winds. The canopy is held well that it allows the grapes to dry easily, thus avoiding fungal diseases, and light to permeate easily, thus enhancing optimal ripening of the grapes.

VINIFICATION:

Grape selection in October, transported to the winery in small baskets followed by a short 4-hour cold soak before press. Fermentation in cold temperature

controlled steel tanks, very reductive style by using inert gases to avoid flavor losses. This process takes place at very low temperatures (18°C/64°F) to achieve the clearest aroma and flavor components.

TASTING NOTES:

Fresh and tangy, fine spices, white pepper and round body.

AGING:

4 months on lees

TECHNICAL NOTES:

12.5% alcohol

2.0 g/l residual sugar

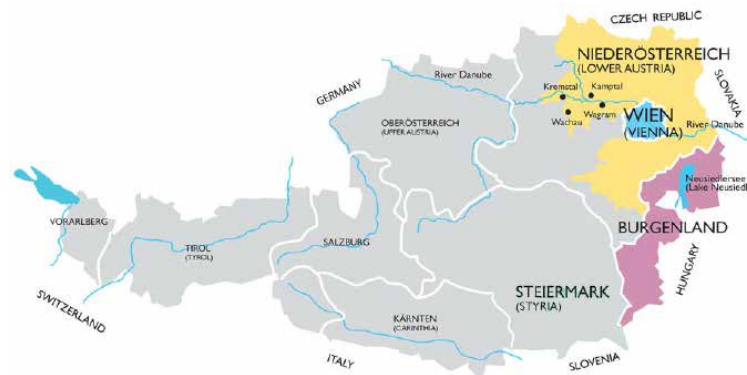
6.0 g/l total acidity



UPC: 0 89832 22427 3
12pk 1L



Wine Enthusiast (September 2017)



Winesellers, Ltd.