

Nigl



Ried Pellingen Grüner Veltliner Privat 2019

With a bedrock of mica schist, 35 - 45-year-old vineyards grow here. This steep terrace location in Senftenberg is classified as a "Erste Lage" (First Location) according to the criteria of the Traditional Austrian Wineries. These grapes are the basis for our Grüner Veltliner Privat.

Tasting Note:

Minerality and spiciness in the foreground, backed up by fine fruitiness, powerful, mouth-filling, high extracts, dense and complex, deep, long finish with exotic fruit notes.

FACTSHEET

Region: Kremstal
Single Vineyard: Pellingen
Soil Type: mica schist
Elevation: 250m-315m
Slope Face: S-SW
Ageing: stainless steel/ wooden casks

WINE DETAILS

Alcohol: 14 %vol
Acidity: 6,3 g/l
Residual Sugar: dry

Serving Temperature: 10-12°C
Food Pairing: Veal, poultry like pigeon or quail, deer

Bottled in: 0,75l | 1,5l | 3l | 6l |