

Ried Zwetl

2017



GRÜNER VELTLINER | 0,75 L

Green-yellow. With fine herbal spices, nuances of honeydew melon. Taste of intense yellow fruit, gentle clove and a breeze of Traminer. Juicy and complex, close-meshed texture, full of finesse of acidity, fruity highlighted final.

Serving suggestion: To be served with traditional meals (z.B. Wiener Schnitzel)

ORIGIN	Senftenberg / Kremstal
ANALYSIS	Alk: 13% vol Sre: 5,7 g/l Rz: 2,1 g/l
LOCATION	Zwetl
EXPANSION	Classic / Steel tank
MATURITY POTENTIAL	2026

Location

This location at Rehberg has another special feature: an approximately one to one-and-a-half-meter thick layer of loess that was deposited on an amphibolite substratum. This is how the cool minerality of the subsoil matches with the substance of the loess soil. The Grüner Veltliner here benefits beyond all measure from the complexity of this very special combination.

Awards

- Falstaff 94 points