



L & T Grüner Veltliner 2021



It is sourced from elevated and therefore slightly cooler terraces with light, stony soils. The formation of sugar in the grapes develops more slowly in these sites. We harvest the grapes at a time when the taste is already there, yet the natural sugar and potential alcohol content are still comparatively low. This is always the lightest Grüner Veltliner of the vintage.

The fermentation is cool, producing some effervescence in the wine which vanishes again in the course of maturation. Through careful handling, gentle racking, and early bottling enough of this gentle fizz remains to be noticed in the young wine.

This procedure does not only preserve carbon dioxide but also other pleasantly youthful flavors reminiscent of yeast. It is a rather unusual method internationally, but very common in Austria where this kind of tangy, refreshing effervescence is valued in young wines.

Tasting Note:

Appealing “cool” nose reminding of freshly picked pears and apples followed by a hint of citrus peel, flowery notes with a touch of rosewood & green peas, very fresh and crisp on the palate, medium bodied but with sappy fruit followed by a hint of minerals and some juvenile yeasty spice in the finish.

AT-BIO-402
AT-Landwirtschaft



ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: -
Soil Type: Primary rock, Loess
Elevation: 260 – 380 m
Slope Face: -

Harvest Date: September 2021
Skin Contact: -
Ageing: Stainless steel tank
Bottling Date: December 2021

WINE DETAILS

Alcohol: 11%vol.
Acidity: 7.1 g/l
Residual Sugar: dry

Serving Temperature: 8 – 10° C
Food Pairing: fish & seafood, salads, poultry,
Asian Cuisine

Bottled in: 75cl