

L & T (Leicht & Trocken) Grüner Veltliner 2018



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 nose of apples, fresh citrus and mild flowery aromas, as well as rosewood, green peas and asparagus, fresh and crisp, sappy fruit on the palate followed by a hint of minerals and spice in the finish.

ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: -
Soil Type: Primary rock, Loess
Elevation: 260 – 380 m
Slope Face: -
Harvest Date: September 2018
Skin Contact: -
Ageing: Stainless steel tank
Bottling Date: 11 December 2018

WINE DETAILS

Alcohol: 11.5 %vol.
Acidity: 6 g/l
Residual Sugar: dry
Serving Temperature: 8 – 10° C
Food Pairing: fish & seafood, salads, poultry, Asian Cuisine
Bottled in: 75cl