

Alte Reben Grüner Veltliner

Auslese

2018



“Alte Reben” means “old vines” and designates a wine sourced from renowned vineyards, all situated around Langenlois and its plants averaging 50 years. Older vines are less productive, forming fewer and smaller grapes which then profit from a well-developed root system, reaching deeply into the ground. “Alte Reben” supply their fruit easier with water and potent nourishment. As a consequence, wines of these vineyards can be extremely flavorful and concentrated.

In 2018 by the end of October, after a meticulous hand selection in the vineyards, we brought in highly ripe but only slightly botrytised “late harvest” grapes. The resulting must started fermenting in a stainless steel tank and in the state of declining fermentation was racked into a big oak barrels to mature for another 6 months.

Tasting Note:

Brilliant bouquet of white flowers, exotic fruits and apple tarte with a whiff of peppery spice; youthful and fresh with a creamy texture, loads of fruit and spice, full bodied but light in alcohol, perfect balance of enticing sweetness and acidity, very elegant towards the long & mineral finish.

ORIGIN & VINIFICATION

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

Harvest Date: 24. October 2018
Skin Contact: -
Ageing: stainless steel/big wooden casks
Bottling Date: June 2019

WINE DETAILS

Alcohol: 9.5 %vol.
Acidity: 7.8 g/l
Residual Sugar: sweet

Serving Temperature: 10 – 12° C
Food Pairing: desserts, fresh cheese, Asian Cuisine, Berlin liver

Bottled in:
37,5cl – 75cl