

SOHM & KRACHER



2018 Qualitätswein Grüner Veltliner

>>Single Vineyard<<

GRAPE VARIETY 100% Grüner Veltliner

RESIDUAL SUGAR 1,1 g/l

ACIDITY 4,7 g/l

ALCOHOL 13,5 %vol

VINIFICATION fermented and aged in big cask for 54 months

TASTING NOTES From 45-year-old vines on clay soils in Weinviertel's Pulkau valley, the Grüner Veltliner Single Vineyard delivers a very deep and intense, white fruity and spicy bouquet with herbal flavors of great elegance and expression. Full-bodied, round and intense, quite rich and with a very long and aromatic finish, this is a slightly matured Veltliner that drinks like a northern Rhône. The wine is firmly structured and the finish is very long and salty, full of tension and provided with fine tannins. Juicy and grippy, dry and intense. A great Austrian white!

OUR RECOMMENDATION Veal steak, Fried seafood, Cream cheese

ENJOY BEST AT 10-12° C