

SOHM & KRACHER



2018 Qualitätswein Grüner Veltliner

>>St. Georg<<

GRAPE VARIETY 100% Grüner Veltliner

RESIDUAL SUGAR 1 g/l

ACIDITY 6,2 g/l

ALCOHOL 13 %vol

VINIFICATION fermented and aged in big cask for 48 months

TASTING NOTES The 2018 Grüner Veltliner St Georg is deep and intense on the nose, revealing white fruit and chalky citrus aromas along with a beautiful spiciness. Full-bodied, intense and well structured, this is a juicy, mealy and mineral Veltliner with a long and powerful but refined and tensioned finish. Excellent. Tasted September 2018.

OUR RECOMMENDATION Pumpkin ravioli, Quiche Lorraine, Wiener Schnitzel

ENJOY BEST AT 10-12° C