



## GRÜNER VELTLINER SEKT 2015

Langenlois /Kamptal/Austria

The most important Austrian variety underlined with finessed mousseux. Yellow-gold; bouquet of spiciness; tricky and noble; perfect bubbling pleasure; aromas of green apple, citrus, darjeeling-tea, blossoms and pepper; rich and well balanced with fruit and enchanting grace.

### Vinifikation:

After the second fermentation the sparkling wine ages for around 18 months on the yeast. Our goal is to underline the varietal character.

The grapes are harvested in the middle of October with best physiological ripeness. Hand-harvesting makes sure that only healthy grapes come into the cellar.

**Serving Suggestion:** a universal sparkling wine which fits well with Austrian dishes but also to fish, seafood and pork

Grüner Veltliner

Vineyards around Langenlois

Loess

2015

Middle of October

13,5 %vol.

5,0 g

6,5 g

Grape Variety:

Vineyard:

Soil:

Vintage:

Harvest

Alc:

Residual Sugar:

Acidity:

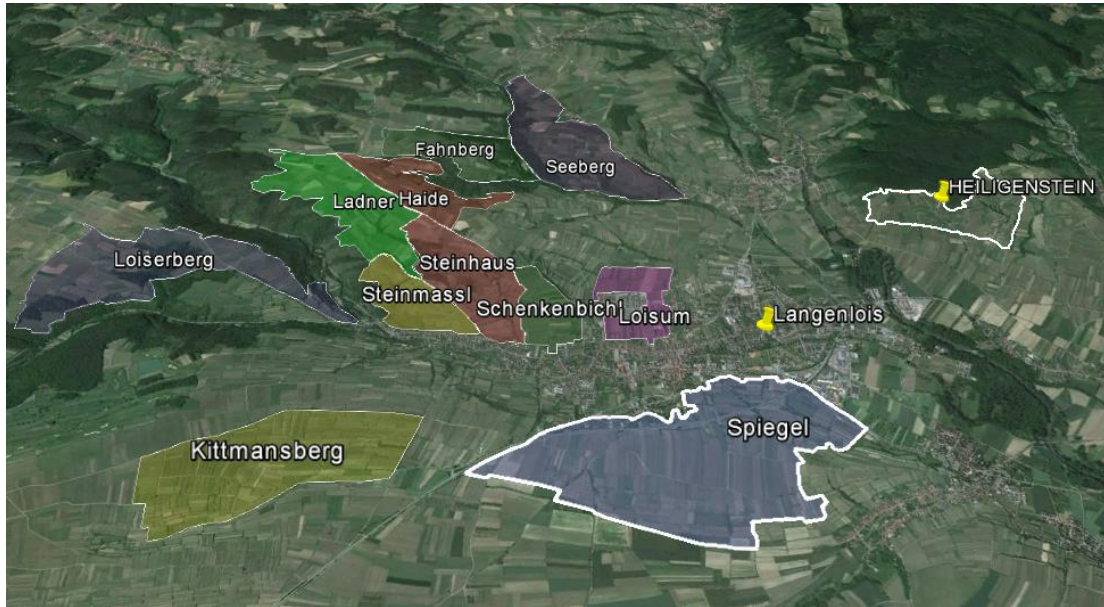


UPC: 787 2633 15965

12 bl/cs layer: 14 cases

pallet: 56 cases





## SINGLE VINEYARD

Steinhaus  
Heiligenstein  
Koglberg

Kittmansberg  
Loisiumweingarten  
Lamm

