

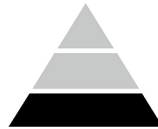


REITHMAIER



CAVALLO VELTLINER 2023

11.8 % alcohol | dry | 6.0 g/l acidity



Kamptal DAC - Regional wine

Soil: 60% loess soil, 40% sandy loam and part gravel
Age of vines: 10 to 40 years
Yield: 55 hl/ha

VINIFICATION:

Selective hand-harvesting on 25 September, short maceration period, fermentation in stainless steel tank at 18 °C, development on the fine yeast, bottled in January 2024

TASTING NOTES:

Light floral aromas with a hint of lilac and lime. A breezy, zingy Veltliner bursting with freshness

FOOD PAIRINGS:

Ideal with a traditional Brettljause ploughman's lunch, pasta dishes with vegetables, white meat, cream cheese and salads

Serving temperature: 6-8 °C
Maturity: 2024-2026
Bottle size: 750ml
EAN - code: 9120009399217

