

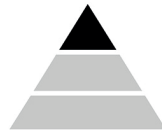


REITHMAIER



RIED SPIEGEL GRÜNER VELTLINER 2022

13.0 % alcohol | dry | 5.8 g/l acidity



Kamptal DAC - Single-vineyard wine

Soil: 100% loess
Age of vines: 30 to 40 years
Yield: 50 hl/ha

VINIFICATION:

Selective harvesting by hand on 17 October, maceration period of 4h, fermentation in stainless steel tank at 19 °C, long development on the fine yeast until bottling in early May 2023

TASTING NOTES:

The fine interplay of fruit and sublime spice, with white pepper and juniper berries set against a creamy textured backdrop, and a mineral-rich body make this Veltliner so exciting from the very first sip

FOOD PAIRINGS:

Turkey, veal or pork schnitzel, boiled beef, tangy cheese, Asian dishes, sushi

Serving temperature: 8-9 °C
Maturity: 2023-2030
Bottle size: 750ml
EAN - code: 9120009399279

