



RIED SPIEGEL GRÜNER VELTLINER 2021

13.0 % alcohol | dry | 5.9 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 9 October, maceration period of 4h, fermentation in stainless steel tank at 18 $^{\circ}$ C, long development on the fine yeast until bottling in mid-March 2022

TASTING NOTES:

Extremely elegant with mineral notes, juices of yellow fruit and delicate almond flavours in the finish — a truly impressive wine that perfectly embodies the characteristics of the terroir

FOOD PAIRINGS:

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

Serving temperature: 8-9 °C
Maturity: 2022-2026
Bottle size: 750ml

EAN - code: 9120009399279



