



REITHMAIER



GOBELSBURG GRÜNER VELTLINER 2023

12.6 % alcohol | dry | 5.6 g/l acidity



Kamptal DAC - Villages wine

Soil: Loess, sandy brown earth with gravel
Age of vines: 15 to 40 years
Yield: 55 hl/ha

VINIFICATION:

Selective hand-harvesting on 26 September. Maceration for 4 hours before fermentation in stainless steel tank at 18 °C. Developed on the fine yeast until bottling in early March 2024

TASTING NOTES:

This exquisite, hugely inviting Veltliner is a perfect expression of the vineyards typically found around Gobelsburg – the charming, flowery nose packed with white blossoms goes hand in hand with gentle spiciness and a delicate vegetal finish

FOOD PAIRINGS:

The ideal partner for all kinds of asparagus dishes, as well as ham, fried chicken, veal and pork schnitzel, smoked fish, fillet of chicken in a delicate cream sauce

Serving temperature: 8-9 °C
Maturity: 2024-2027
Bottle size: 750ml
EAN - code: 9120009399286

