



GROISS

BREITENWAIDA - WEINVIERTEL

OUR HANDS ARE THE TOOL. OUR SOIL IS THE ORIGIN!



RIED IN DER SCHABLAU Weinviertel DAC Reserve Grüner Veltliner

organic



Variety: 100 % Grüner Veltliner

Vineyard: In der Schablau

Age of vines: 50 +

Soil: Conglomerate

Harvest: selective harvesting by hand in middle of october

Handling: 10h maceration on the skins. Gently pressing without stems.

Fermented with vineyard yeasts in a big used barrel. Aged on full lees for 10 months till bottling.

Analytics: alcohol content 13,5 % vol., dry

Tasting notes: bright yellow-green silver tints. Fine blossom honey, something like passion fruit, a whiff of candied orange zests, fresh quince note. Juicy, elegant, powerful, integrated acidity, finely spicy, a bit of apple, good food match. (Falstaff)

Enjoy with: Grüner Veltliner Weinviertel DAC Reserve In der Schablau has a mineralic-spicy structure and is therefore a perfect partner for red and white meat. Schablau also fits perfect with cheese and spicy cuisine.

Allergene Inhaltsstoffe: enthält Sulfite