

Grüner Veltliner Heideboden

2013

The Grüner Veltliner is without doubt the most famous Austrian grape variety. While having been cultivated for centuries already, skillful vinyardists and winemakers nowadays prove over and over that its wines can easily be compared to the worlds very best whites. Grüner Veltliner wines from Lake Neusiedl are normally very aromatic and fruity with an elegant bouquet as well as full-bodied but not opulent. Depending on the vintage, gracile fruitiness or more intense aromatics dominate. The wines are however always very palatable with a mild acidity.

Tasting Notes:

The Grüner Veltliner Heideboden shows a juvenile bright yellow colour. Its nose is reminiscent of green apples as well as it is spicy. On the palate there are hints of pepper and it has a well balanced harmonic overall appearance.

Food Suggestion:

The wine lends itself as a companion for cold hors d'oeuvre and of course for typical Austrian down-home fare but it is just as brilliant to vegetables or fish dishes.

Aging Potential:

Best to drink within two or three years after the harvest.

Drinking Temperature:

12 ° C

Alcohol content: 12 % vol

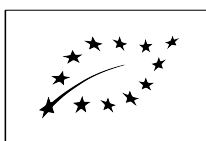
Sugar Content: 1 g/L

Acidity: 6 g/L



Green and agile like the tree frog.

Tree frogs are regularly found in vineyards where they climb the vines to hide between their shady leafes. So while doing leafwork in the vineyards you will from time to time get jumped at by a frog. Unforgettable if you are a edgy person but all the funnier for everyone standing around you. And don't forget, the tree frogs are quite small so you scare them at least as much as they do you..



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