

Grüner Veltliner Heideboden

2017

The Grüner Veltliner is without doubt the most famous Austrian grape variety. While having been cultivated for centuries, skillful vineyardists and winemakers nowadays prove again and again that its wines can be easily compared to the worlds very best whites. Grüner Veltliner wines from Lake Neusiedl are usually 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 aromas 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 and spicy flavours. On the palate there are hints of pepper and it shows a well balanced harmonic overall appearance.

Food Suggestion:

The wine lends itself as a companion for cold hors d'oeuvre and is just right for traditional Austrian fare.

Aging Potential:

Best to drink within 1-2 years after the harvest.

Drinking Temperature:

12 ° C

Alcohol content: 12 % vol

Sugar Content: 1 g/L

Acidity: 5.7 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 leafs. So while doing leafwork in the vineyards you will from time to time get jumped at by a frog. Unforgettable if you are an 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 scare you.



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