

Grüner Veltliner - Heideboden

2011

The Grüner Veltliner is without doubt the most famous Austrian grape variety. While it did not have the best reputation in the past, skillful vinyardists and winemakers nowadays prove over and over again that its wines can be easily measured against the world's 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:	Our Grüner Veltliner 2011 impresses with a noble bouquet, pleasurable peppery tones and a reminiscence of green apples. It is light, spicy on the palate, offering a soft finish.		
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 without any food for example as a fresh summer wine.		
Aging Potential:	Best to drink within two years after the harvest.		
Drinking Temperature:	12 ° C		
Alcohol content: 12.5 % 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 leaves. 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..

Wine made from organic grapes AT-BIO-402