ZULL
Weinviertel, Austria



Grüner Veltliner
Äußere Bergen WV
DAC Reserve 1.
ÖTW 2024

The Äußere Bergen vineyard lies about 280 m above sea level on a plateau that slopes gently to the east. The soil consists mainly of alluvial deposits such as clay and silt, along with sand. To the west, the vineyard is sheltered by the Hüttberg and thus protected from the cool westerly winds. Grüner Veltliner loves these conditions. We selected very rare old Veltliner vines for propagation and subsequent planting. This gives us highly complex wines year after year.

- Exceptionally fine scent of exotic fruit, a dense wealth of soft, spicy aromas and a generous body, ripe pears, pronounced mineral notes and a hint of tobacco on the palate, subtle oak, extremely complex and persistent, yet very dense and refined; needs plenty of air, then a gripping, seemingly endless spicy finish.

- A versatile companion at the table.
  Pairs with asparagus and veal just as well as with light poultry, stuffed peppers and, for dessert, Emmental cheese.

100% Grüner Veltliner, Austrian Qualitätswein, dry
Hand-picked in mid-October, 18 hours of skin contact
21° KMW (Klosterneuburg must weight), matured in large wooden casks, screw cap
Alcohol: 13.5% vol.
Acidity: 6.1 g/l
Residual sugar: 2 g/l
Falstaff Wine Guide: 94 points

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