



## Grüner Veltliner Äußere Bergen WV DAC Reserve 2018

The Aeussere Bergen is located some 280 m above sea level on a plateau that slopes gently eastwards. The soil consists mainly of deluvial deposits such as clay and silt as well as sand. Shielded in the west by the Huettberg, the vineyard is thus sheltered from the cool west winds. The Gruner Veltliner loves such conditions. We have selected very rare old Veltliner vines for propagation and subsequent planting-out. Thus year on year we achieve extremely complex wines.

- Extremely fine fragrance of exotic fruit, dense abundance of mellow, spicy aromas and generous body, ripe pears, pronounced mineral tones and a hint of tobacco on the palate, restrained hint of wood, extremely complex and sustained, nevertheless very close-knit and refined, needs lots of air, and then a gripping, seemingly endless spicy finish.
- Widely versatile as a culinary accompaniment. Harmonises just as well with asparagus and veal as with light poultry, stuffed peppers and as dessert with Emmentaler cheese.

100% Gruner Veltliner, Austrian quality wine, dry  
Handpicked end of October, 18 hours maceration  
time

20.5° KMW (Klosterneuburg most value), aged in large wood barrels, screw  
top Alcohol: 14 % by vol.

Acidity: 6 g/l

Residual sugar: 1.4 g/l