



# GROISS

## BREITENWAIDA - WEINVIERTEL

OUR HANDS ARE THE TOOL. OUR SOIL IS THE ORIGIN!



### IN DER SCHABLAU, Grüner Veltliner <sup>94 Points A la Carte</sup> Weinviertel DAC Reserve, 2016

**Variety:** 100 % Grüner Veltliner

**Vineyard:** In der Schablau

**Age of vines:** 50 +

**Soil:** Conglomerate

**Harvest:** selective harvesting by hand at beginning of November 2016

**Handling:** 9h maceration on the skins. Gently pressing without stems.

Fermented with vineyard yeasts in stainless steel. Aged on full lees for 10 months till bottling in September 2017.

**Analytics:** alcohol content 13,5 % vol., residual sugar 3,7 g/L, acidity 6,0 g/L

**Enjoy:** 2017 till 2025

**Tasting notes:** complex Nose, yellow fruits, pears and quinces, tobacco, grapefruit, tight and powerful on the palate, lively acidity, elegant spiciness till the finish, long lasting, great potential

**Enjoy with:** Grüner Veltliner Weinviertel DAC Reserve In der Schablau has a mineralic-spicy structure and is therefore a perfect partner for red and white meat. Schablau also fits perfect with cheese and spicy cuisine.

**Allergene Inhaltsstoffe:** enthält Sulfite