



HOFKELLEREI DES FÜRSTEN VON
LIECHTENSTEIN
SEIT
1436



Wine description

Grüner Veltliner Reserve Selektion Karlsberg 2015

VINEYARD: Karlsberg – Herrnbaumgarten – Weinviertel
GRAPE: 100 % Grüner Veltliner

Reserve: For this product law requires unprocessed quality wine with minimum alcohol of 13% and the typical taste of peppery Grüner Veltliner. Reserve wine should be dry with a lot of structure and long exit.

This variety is the most important autochthonous grape variety in Austria and is therefore the largest cultivated one. Especially the climate and soil in lower Austria favour the cultivation of this very fertile variety, which needs yield regulation.

Harvest: 25.09.2015
Filling: 28.09.2016

Oenological comment: Harvested by hand at warm weather. The grapes had 19,5°KMW (Klosterneuburg must weight scale). Yield 3.500-l/ hectare. Grapes were destemmed, directly pressed and fermentation occurred at controlled 22°C. Aged on fine yeast for 5 month, stored in stainless steel and directly bottled through filter.

Taste: pears, ripe apple, summer flowers, baked apple, fruity and well structured and extending through palate. Great wine.

Alcohol: 12,6 % vol., Acidity 5,1 g/l., Residual sugar 7,4 g/l.

Suitable meals: smoked fish, lobster, spicy ethnic food

Drinking temperature: 10 - 12 Grad C
Age: 2016 - 2022
Oenology: Josef Weinmeyer / Gottfried Preier