



## Grüner Veltliner 2018 Stein

Kamptal DAC

Our Grüner Veltliner Stein impresses with its precise and balanced game of spice and fruit. Ripe apples and a fine spicy nose followed by freshness and pepper on the palate. The fine acidity gives the wine length and minerality.

### Making of the wine

The grapes were hand harvested in September, crushed and left on the mash for 12 hours. The Grüner Veltliner Stein is a typical Kamptal wine. The grapes come exclusively from high altitude mountain vineyards grown on the primeval soil of the terraced landscape, around the town of Langenlois. The wine reflects the typical spiciness, coolness and minerality of the Kamptal region. A traditional Grüner Veltliner, down to earth but with precision and drinking pleasure.

### Recommendation

A wine for all seasons. As a soloist for an aperitif as well as for light appetizers, pasta and fish dishes- to be enjoyed universally.

### J FACTS

Grape variety: 100% Grüner Veltliner

Vineyard / Site: mountain terraces near Langenlois . ORGANIC

Soil: gneiss, primary rock

ABV: 12,5 %

Ac: 6,1‰

RS: 1,1g/l

Ageing potential: 2023

