

# Green Veltliner Elite DAC Reserve 2016

Government inspection number F 3655/17 Riede Frechau

The Krems sand pit, first mentioned in 1215 as 'Sandgrub', consists mainly of loamy fine sand with coarse fractions of crushed stone and gravel in the subsoil. A moderate sloping toward the south offers ideal conditions, especially for the Green Veltliner.

Due to its high water retention capacity (1 cubic metre of earth can hold up to 180 litres of water ) even in dry years, the soil provides the vines with plenty of water. Plus we have added to this vineyard about 30 cm of organic straw mulch and thus were able to raise the extract values considerably.

After repeated thinning, this Green Veltliner was harvested at a sensational 22.5° KMW. The grapes were selected on the basis of their visual aspect, a golden yellow colour. A new wine from Aigner.

## Analysis:

13.5 % alcohol by volume  
1 g residual sugar  
5.4 % acid

## Tasting:

A complex noble bouquet reminiscent of wild honey, peppercorns, coriander and juniper. Infused with a cool minerality, it surges forth evenly over the palate, leaving peppery minty-herbaceous traces. A fabulous softness, flawless structure, powerful, full of finesse. The best of the best and an elite masterpiece of the Krems Veltliner producer (Bernulf Bruckner).

## Cuisine:

With this wine a rule of thumb can be applied: A powerful wine for hearty dishes.



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