

Green Veltliner Privat DAC Reserve 2016

Government inspection number F 2399/17 Riede Obere Sandgrube

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.

This Green Veltliner was harvested after repeated thinning at a sensational 21.5 ° KMW. The grapes had no noble rot, and the harvest was very sparse, yielding only 3,000 kg/ha.

Analysis:

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

Tasting:

Fragrance of daisies, grapes, some grapefruit and yellow apples. More emphasis on the fruity taste than the spicy note. The varietal Pfefferl shines through. A juicy middle with the acid perfectly integrated. Very delicate with a slow decrescendo.

Cuisine:

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



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