

## **GRÜNER VELTINER** **“Obere Steigen” 2005**

Origin:	Reichersdorf/Traisental
Variety:	Grüner Veltliner
Category:	Quality Wine
Analysis:	Alc: 12,5 % vol., Sugar: 6,3 g/l, RS: 2,6 g/l Dry
Potential:	2006 - 2010
Site:	Obere Steigen Sandy loam soil combined with a special Microclimate due to micro-terraces. 25 year- old vines.
Vinification:	Selection of the best physiologically ripe grapes; crushed; cooled, skin contact for 6 hours; pressed; fermented in stainless steel at 18 ° Celsius; 3 months lees contact in stainless steel.
Tasting notes:	Medium green yellow; pure pepper on the nose; hinting at typical Grüner spiciness; aromatic herbs and yellow fruit; dense and complex on the palate; great promise for the future.
Serving suggestion:	goes very well with any kind of seafood; as well with chicken and turkey.