

GREEN EYES GRÜNER VELTLINER

2009



Country Austria	Region Niederösterreich	Varietal Grüner Veltliner	Yield 55 hl/ha	Harvest Date Early October 2009
Alcohol Content 12%	Total Acidity 6.8 g/l	Residual Sugar 1.2 g/l	pH	Soil Type Deep, rich loam.

HISTORY

Grüner Veltliner is an ancient grape variety that dates back to Roman times. Its name translates to "Green Wine of Veltlin." While Veltlin refers to a region in northern Italy, no direct link has been established between the commune and the grape itself. Grüner Veltliner is widely believed to be indigenous to Austria, where it has become the country's most iconic white grape.

VINIFICATION and MATURATION

The grapes were handpicked at optimal ripeness in October and carefully fermented at 17°C in stainless steel tanks to preserve their fresh, vibrant character. The wine underwent minimal handling and was bottled early the following year to retain its natural freshness and fruit-driven flavors, ensuring a crisp and lively varietal expression.

VINEYARD

From the Wolfsgraben (the wolf's den) vineyard - a very old vineyard first documented in 1284.



TASTING NOTES

Color: Pale with some hints of green on the rim. **Nose:** Green apple and spices such as white pepper.

Palate: Fresh, lively, and clean, this wine has bold flavors. It is fruit-forward, with some pineapple and pear, bright, and balanced with a refreshing acidity.



FOOD PAIRING

This is a refreshing and uncomplicated wine, that will please easily. It can be enjoyed on its own or paired with a wide variety of dishes such as artichoke based dishes, or lightly spiced dishes.