

GREEN EYES GRÜNER VELTLINER

2010



Country Austria	Region Niederösterreich	Varietal Grüner Veltliner	Yield 55 hl/ha	Harvest Date End of September, beautiful weather conditions.
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

Green Eyes comes from a selection of Vineyards in Lower Austria around Rohrendorf.



TASTING NOTES

Color: Pale with some hints of green on the rim. **Nose:** Fresh with hints of green apple.

Palate: It is clean and mineral with a good acidity complemented with grapefruit and spice flavours.



FOOD PAIRING

This Grüner Veltliner will go well with chicken, fish, artichoke or asparagus.