

# GREEN EYES GRÜNER VELTLINER

2011



<b>Country</b> Austria	<b>Region</b> Niederösterreich	<b>Varietal</b> Grüner Veltliner	<b>Yield</b> 55 hl/ha	<b>Harvest Date</b> End of September, beautiful weather conditions.
<b>Alcohol Content</b> 12.5%	<b>Total Acidity</b> 5.8 g/l	<b>Residual Sugar</b> 1 g/l	<b>pH</b>	<b>Soil Type</b> Sandy loam with gravels

## 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

Hand-harvested at optimal ripeness in late September, the grapes were carefully selected from multiple vineyards before being brought to the cellar. The whole bunches were gently pressed, and the juice underwent a slow fermentation in temperature-controlled stainless steel tanks to preserve purity and freshness.

The wine was bottled young on March 1, 2012, to maintain its vibrant fruit character and crisp acidity, ensuring a fresh and expressive final product.

## VINEYARD

This wine is made from a selection of vineyards within Lower Austria, Kremstal, Rohrendorf, on the East side of the Danube.



## TASTING NOTES

**Color:** Bright, almost translucent. **Nose:** Fruity with pretty floral notes and hints of herbal scents.

**Palate:** Crisp acidity, rich fruits, citrus and gooseberry, with the typical Grüner Veltliner spiciness.



## FOOD PAIRING

This wine is perfect on a warm summer day with a salad or charcuterie. Also great on its own as an aperitif, very refreshing and lively.