

GREEN EYES GRÜNER VELTLINER

2012



Country Austria	Region Niederösterreich	Varietal Grüner Veltliner	Yield 55 hl/ha	Harvest Date End of September
Alcohol Content 12.5%	Total Acidity	Residual Sugar	pH	Soil Type 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

The grapes were hand-picked at optimal ripeness in late September, 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. The wine was bottled young to maintain its freshness and natural fruit flavors, ensuring a vibrant and expressive character in every glass.

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: Light yellow. **Nose:** Attractive aromas of green pear, baking spice and caramel. **Palate:** It is crisp and fruity, well balanced with good acidity and a little spice on the finish.



FOOD PAIRING

Green Eyes easily pairs with salads, fish, and white meats, as well as mildly spicy foods.