

# GREEN EYES GRÜNER VELTLINER

2014



<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
<b>Alcohol Content</b> 11.5%	<b>Total Acidity</b> 5.6 g/l	<b>Residual Sugar</b> 1.2 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

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:** Clear citrine. **Nose:** Some floral notes with hints of apple and white pepper.

**Palate:** It is fruity with a crisp acidity and ends on a note of spice.



## FOOD PAIRING

This Grüner Veltliner will go well with Asian food, seafood, or bitter greens and salads. It is also a favorite with pork tenderloin. Note that the exceptional acidity cuts through salt and fat, so it will pair well with smoked ham, Kassler chops, etc. Green Eyes is also great on its own for its simplicity.