

GREEN EYES GRÜNER VELTLINER

2016



Country Austria	Region Niederösterreich	Varietal Grüner Veltliner	Yield 55 hl/ha	Harvest Date End of September
Alcohol Content 11.5%	Total Acidity 5.6 g/l	Residual Sugar 1.2 g/l	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-harvested at optimal ripeness in late September, sourced from several vineyards and carefully selected in the cellar. The whole bunches were gently pressed, and the juice underwent a slow fermentation in temperature-controlled stainless steel tanks to preserve its fresh, natural fruit character. To retain its vibrancy and aromatic purity, the wine was bottled young.

The 2016 vintage stands out as an exceptional year. It produced high-quality fruit with delicate aromas and fresh acidity. Harvest was smooth and trouble-free, beginning two weeks later than in 2015.

Despite the delayed start, the fruit achieved excellent maturity, contributing to a perfect balance of freshness, structure, and complexity.

Regarded as a one-of-a-kind vintage, 2016 delivered wines with elegance, purity, and remarkable finesse.

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 with hints of green on the rim. **Nose:** Some floral notes with hints of apple and pepper. **Palate:** Crisp with good acidity, fruity with spices on the finish.

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.

