

GREEN EYES GRÜNER VELTLINER

2017



Country Austria	Region Niederösterreich	Varietal Grüner Veltliner	Yield 55 hl/ha	Harvest Date Late August early September
Alcohol Content 12%	Total Acidity 5.4 g/l	Residual Sugar 1.4 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 multiple 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 intensity, the wine was bottled young.

The 2017 vintage yielded higher quantities than the previous five years, with an average increase of 25%. Harvest began two to three weeks earlier than usual due to unique climatic conditions. The combination of high yields, early ripening, and warm growing conditions contributed to a vintage with ripe fruit, freshness, and well-balanced acidity.

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, it is lush and fruity with some spice on the finish.



FOOD PAIRING

This Grüner Veltliner will go well with Asian food, seafood or with bitter greens and salads. It is also a favorite with pork tenderloin, also note that the exceptional acidity cuts through salt and fat, as a result it will pair well with smoked ham, kassler chops etc. Green Eyes is also great as an aperitif.