

RIED ROTHENBERG HÖFLEIN GRÜNER VELTLINER 2020

„Velvety, multi-layered, well defined, and elegant on the palate, exotic juicy, a splash of roasted and spicy aromas, well balanced, freshness on the palate, high potential“



ORIGIN

vineyard. Rothenberg in Höflein
soil. red gravel from the Danube river
climate. Rothenberg is one of the coolest sites here in the region, directly next to the big „Ellend“ forest and therefore mainly influenced by the cooler winds of the river. Moreover, you can find here the original red gravel from the Danube river.

ENJOY

pairing. heavy meat-dishes, Asian kitchen (Wok), vegetable-dishes with herbs, cheese
glass. Chiantiglass
ideal temp. 10 °C

suitable for vegans

VINIFICATION

harvest. ripe, selected grapes on 5th october 2020, all hand-picked
time on the mash. 24 hours
fermentation. in old 500 l oak barrels, starting at 22 °C and ending with 14 °C, therefore very long fermentation for around 8 weeks
rest time . in the oak barrels for 6 months on the complete yeast with no racking and regular battonage, first sulfite after first racking
alcohol content. 13,5 % Vol
total acidity. 5.4 g/l
residual sugar. 3.6 g/l
potential . 2021 - 2029