

Grüner Veltliner CLASSIC 2008

Variety:	Grüner Veltliner
Growing Region	Thermal Region, Lower Austria
Age of the vines::	26-29 years
Vineyard Parcel:	Paitzbreite
Yield:	55 hl
Soil type:	Brown soil on shell-limestone
Soil cultivation:	Permanent green cover every second row
Training form:	High-trained vines
Harvest:	Hand-picked
Must reading:	17.5 KMW
Fermentation:	Cooled in a steel tank
Malolactic:	No
Maturation:	In a steel tank
Alcohol:	11.5 Vol. %
Acidity:	6.3 g/l
Residual sugar:	1.2 g/l
Drinking temperature:	10 ° C (50 ° F)
Optimal drinking period:	1- 3 years
Overall impression:	Bright and open; subtle peppery finish; piquant and refreshing
Culinary Tip:	Outstanding complement to pan-fried trout, Italian prosciutto and baked leg of ham, an unripened cheeses
Christian Fischer says:	When one thinks of Austrian wine, one thinks of Grüner Veltliner. Here in the Thermal Region, just 12.5 miles from Vienna, we also tend the Grüner Veltliner tradition—a fun wine that has a different taste in each growing region.