



GRÜNEVELTLINER

ROTENPULLEN 2022

WINEMAKER: Stefan Pratsch

VARIETALS: 100% Gruner Veltliner

REGION:

NIEDERÖSTERREICH, AUSTRIA

For centuries, the Weinviertel, in lower Austria, has been the region that delivers its wines to Vienna as it borders the city. Due to the rolling hills of the region the vines are grown on the tops of the hills to have better aeration and better drained soil.

The **ROTENPÜLLEN VINEYARD** is made up of alluvial soils created from the last glacial period covering this region of Austria. The composition is mainly gravel, stone and pebble on the tops of the hills and loam and silt at the bottom. These glacial deposits provide an ideal setting for viticulture

PRODUCTION:

3,000 cases

SOURCE: Rotenpüllen Vineyard (5 Hectares), Pratsch Family Estate

YIELD: 4 tons per hectare

TRAINING SYSTEM:

Guyot double, ideal for the region of Weinviertel with its gusty winds. The canopy is held well that it allows the grapes to dry easily, thus avoiding fungal diseases, and light to permeate easily, thus enhancing optimal ripening of the grapes.

VINIFICATION:

Gentle processing with hand picking and ultra gentle destemming guarantee minimal fruit damage. In steel tanks, accompanied by temperature-controlled fermentation. Fermentation takes place at very low temperatures (16°C/60°F) to achieve the brightest aromatic components. A blanket of inert gas is also used to maximize aroma and flavor potential. Gentle processing of the grapes as well as the juice guarantees optimal quality.

TASTING NOTES:

Spicy white pepper with apples, peaches and apricots and a touch of grass. Bright and crisp with lemon/lime, stone fruit and spicy white pepper.

AGING:

Drink within 4 - 5 years

TECHNICAL NOTES:

12.5% alcohol

2.8 g/l residual sugar

5.5 g/l total acidity



UPC: 0 89832 22951 1
6pk | 750ml

