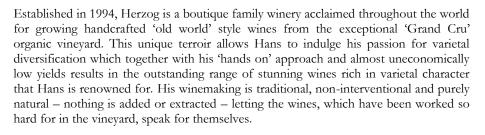


Gruner Veltliner



VINTAGE 2015

Another amazing summer and fantastic ripening season intensified the purity and essence for this truly great "Austrian" grape variety. We handpicked the grapes in several stages, the very last close to a late harvest quality the basis for an opulent, concentrated wine.

HANS' COMMENT

Such purity in the fruit allowed for an extended cold maceration to extract the wonderful flavours. After gentle pressing the must was transferred into 500 lt French oak puncheons where the wild yeast fermentation naturally started. The wine was then left on the lees with regular stirring to provide silkiness, complexity and depth and had time to mature over 15 months before we bottled this nectar. This wine is not cold stabilized and is unfined with only light filtration to retain the beautiful aromas with a low sulpur addition. Natural sediments may show but do not impact on the high quality of this natural wine.

TASTING NOTES

This rich but dry 'GV' is reminiscent of the iconic "Smaragd" (English: Emerald), the highest classification from the native Wachau. A haunting wine, complex and concentrated with an amazingly fresh vibrancy. Flavours of rock melon and quince are complemented by honeyed aromas and spicy undertones. Hints of fresh ginger and a finely balanced mineral backbone make it a contender for ageing.

TECHNICAL DATA

Variety 100% Grüner Veltliner

Rootstock 3309 Planted 2007

Soil Shallow (<45cm) stony soil, well drained, developed from stony

Alluvium. Not one row shows the same soil type. Sand and gravel

is broken up by clay-sand layers.

Plant density 6000vines/ha
Production 1000 bottles
Alcohol 14%

Residual Sugar <1g/L
Ageing Potential 10 years

FOOD MATCHING SUGGESTIONS

Gruner Veltliner is an extremely versatile food wine because of its ability to pair with "difficult" foods such as asparagus and artichokes

Proudly included in Michel Bettane's International wine bestseller "THE WORLD'S GREATEST WINES"

Connect with us | on Facebook @hansherzogestate | Instagram @hans_herzogwine | YouTube Hans Herzog Estate | Twitter @hans_herzogwine | LinkedIn Hans Herzog Estate | Spotify Herzog's Wine Mood Playlists |







