

Gruener Veltliner Reserve

AGING IN WOODEN BARRELS



MANUFACTURE

The grapes come from 80-year-old vines on the Kirchholz site. Fermentation and storage for 10 months took place in mostly new barrels.

CHARACTERISTICS

Fresh, green elements, apples, meadow flowers, hint of citrus. Delicate, invigorating acidity, apples and herbal seasoning with long finish.

DRY

SERVING SUGGESTIONS

serving temperature 8°C

Fits to fish, tureens, bright meat, as well as cheese.

PACKAGING

Originally in a box of 6, also available as single bottles.

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