



Grüner VeltlinerRied "**Alte Setzen**" Erste Lage **2024**

Origin	Traisental
Variety	Grüner Veltliner
Category	Traisental DAC
Analysis	Alc: 13,0 % vol Acidity: 5,0 g/l, Rs: 3,5 g/l, trocken
Potential	2025 – 2035
EAN 13 bottle code	9120013674249
EAN 13 case code	9120013674256

Site	This vineyard lies on a gently inclined, east-facing slope. The silty calcareous soil is derived from an underlying two-meter-thick layer of loess. Beneath the loess is conglomerate of the Hollenburg-Karlstetten Formation, containing limestone and dolomite clasts from the Calcareous Alps, deposited by the antecedent Traisen River around 15 million years ago.
Vinification	Selection of the best physiologically ripe grapes; crushed; 12 hours of skin contact; pressed; fermented at 19 °C in stainless steel; then split, 50% into traditional 2,500 L acacia wood casks and 50% into stainless steel; batonnage for 5 months.
Tasting notes	Medium yellow-green. Yellow apple fruit underpinned by fine, tobacco-like spice, a hint of tropical fruit, delicate stone fruit notes. Juicy and complex with an extra-sweet core, hints of honeydew melon, elegant in style, with good length and assured potential for development. Seamlessly harmonious.
Serving suggestions	Perfectly suited to all types of semi-hard cheese; also to washed-rind cheeses; pairs well with Indian and Asian dishes.