



MÜHLBERG *biologics*

WEINVIERTEL DAC RESERVE 2017

The oldest location of the Grubers. The Grüner Veltliner Ried Mühlberg tastes powerful, spicy. After herbs with an ethereal touch. With air a bit like baked apple and gingerbread, full-bodied, delicate enamel, spiciness and fruit, carried by a fine acidity, ripe grapes, a lot of variety, spice and baked apple in the finish, long

ABOUT THE WINE

South facing at 330 m with 60 year old vines. Thinnings are extreme here. Only 1 grape per shoot stops. This promotes the concentration of the taste of each grape. The grapes stay healthy and ripen better. The hand-picking never takes place before the beginning of November. The southern exposure guarantees many hours of sunshine and increases the physiological maturity. 20% are fermented for 1 week on the mash; thus the variety-typicality and the layer character are intensified; Fermentation in stainless steel tank; Storage on the lees until June; Bottled in early June; also available as Magnum

RECOMMENDATION

A delight to well roasted beef with mushroom ravioli, also allowed some exotic touch.

variety:	100% Grüner Veltliner
vineyard:	Mühlberg
soil:	Granit (Urgestein)
Alk:	13,0%
acidity:	4,6 g/l
res. sugar:	4,2 g/l
maturation:	2018-2030
EAN bottle:	9005634 998199
EAN carton:	9005634 998182

