



Grüner Veltliner

Schlosskellerei Gobelsburg, 2017

750 ml

Art. nr. 15007717

The grapes come from the best sites around Heiligenstein, all younger than 20 years old. Its character is not so much characterized by fruitiness, but rather by spiciness reminiscent of herbs such as basil, thyme and lemon grass with a hint of bergamot and Williams pear. On the palate, the typical "Pfeffer!" appears again, accompanied by refreshing acidity and a fine hint of pear and kiwi. It's amazing how simply great this so-called simple wine is!

Origin:	Austria / Niederösterreich / Kamptal
Grape variety:	Grüner Veltliner
Maturity:	1 to 3 years
Serving temperature:	10 to 12 °C
Drinking suggestion:	Apéro riche, Smoked fish, Meat salad, Vitello tonnato, Vegetable flan, quiche
Vinification:	fermentation in steel tank, soft pressing, fermentation at low temperatures
Harvest:	hand-picking, strict selection, in small boxes
Maturation:	in steel tank
Bottling:	filtration
Volume:	12.5 %



Certified integrated production



Vegan

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Minerality/astringency

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10