BAUR au LAC Vins

Grüner Veltliner Langenlois 2017

Schloss Gobelsburg, 1500 ml

1500 ml

Art. nr. 15112817

The vineyards for this wine are located around the historic wine town of Langenlois. In the nose, green apple, lime and kumquat blend with mint and oregano. Its start in the mouth is striking. Its texture, characterized by mineral and spicy components, gives it a nice body. After some development, the fruity aromas appear. A racy wine with a lot of personality.

Origin:	**Austria / Niederösterreich / Kamptal**
Grape variety:	**Grüner Veltliner**
Ripening potential:	**1 to 7 years after harvest**
Drinking temperature:	**10 to 12 °C**
Food Pairing:	**Bouillabaisse, Fresh water fish with cream sauce, Roast veal with morel sauce, Moules à la marinière, Asparagus specialities**
Vinification:	**fermentation in steel tank, soft pressing**
Harvest:	**hand-picking, strict selection, in small boxes**
Maturation:	**in steel tank, in large wooden barrel/foudre**
Bottling:	**filtration**
Volume:	**12.5 %**
Parker:	**90**

Note: Contains sulphites

Vegan

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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

Wood influence

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