



WEINGUT HEINRICH HARTL III



Grüner Veltliner

THERMENREGION 2017

Site, Vineyards and Soil

Weingarten Satzäcker in Oberwaltersdorf, alluvial gravels with high limestone content and a substantial proportion of rough stone.

Description

Subtle straw gold. In the nose, spicy notes, yellow apples with a touch of pear. A whiff of white pepper. On the palate apples once more, both yellow and green plus a bit of ripe grapefruit. Lemons persist through the finish, accompanied by pepper. Our *Steinfeld Grüner Veltliner* does indeed seem a little broader in the shoulders than its northern colleagues, but the fine fruit and the detailed freshness make it a very lively and drinkable wine.

Food pairing

Alongside summer salads with crayfish, pineapple, papayas and nuts. With grilled vegetables, or white meats with a 'lemony' sauce.

Serving temperature

8 - 10 °C (46 - 50 °F)

Cellaring potential

Until summer 2019

Time of harvesting

At the end of September 2017

Vinification

Harvested by hand, some three quarters of the clusters we harvested were destemmed, and all were crushed. Four hours macerating on the skins in the press; both free run must and press must were used, while the ends of the pressing were separated. Fermented with cultured yeast, cooled to 18–20°C. 25% of the harvested clusters were pressed whole. Fermented with cultured yeast at 17–19°C.

Acidity 5,2 g/l, **Alcohol** 12,5 % Vol., **Residual Sugar** 1,2 g/l