



GRÜNER VELTLINER SINGERRIEDEL SMARAGD 2017



Soil and Origin: One of the most famous sites of the Wachau to the east of Spitz with paragneiss, mica schist and silicate-rich brown soil, and a slope of up to 70%. The name stands for brilliant, clear and particularly elegant wines. Our parcel lies at the lower part of Singerriedel where erosion has led to more profound soils which constitute the perfect foundation for the Grüner Veltliner.

Vinification: Hand-picked on 3rd of November 2017. Gentle pressing and processing, temperature-controlled fermentation in stainless steel tanks. Matured on fine yeast. Aged in large oak barrels.

Wine description by wine professor Bernulf Bruckner: Charismatic Veltliner with great depth. From the outset it presents an enticing interplay of aromas of mint, fir cones, sandalwood and stone fruit accents. Builds full-bodied on the palate while maintaining delicate contours and incredible elegance at every stage. This wine has everything in abundance: strength, richness, finesse, minerality and a finish that seems to go on forever.

Recommendation: perfect with veal and lamp.

Bottle top: natural cork