

Grüner Veltliner 2018
LÖSTERRASSEN
Niederösterreich

Origin & vinification

The typically Veltliner is tangy and light. This is because of the perfect suiting loess soil and the very good climate.

Beginning of September only healthy grapes were harvested by hand. After destemming and gentle pressing, the must was fermented under controlled temperature in a stainless steel tank.

Wine description

Fresh, fruity, reminds on pineapple and grapefruits; pleasure acidity, full bodied; you taste the pineapple- and grapefruit aromas also on the palate, long finish.

Analytical data

Alcohol: 12,0 %
Acidity: 5,5 g
Residual sugar: 2,0 g

Aging potential

You can drink this wine young, but you can also store it for 1-2 years.

Serving temperature:

8 - 10°C

Food pairing recommendation

Grüner Veltliner is a perfect match for Austrian cuisine, but also matches delicately with spicy far eastern dishes. Especially, we recommend this wine to starters, fried and Asian dishes.

Weingut Stadt Krets

With over 550 years of history, Weingut Stadt Krets is one of the oldest wine-producers in Austria, and even of Europe.

Since July 2003 Weingut Stadt Krets is managed by a young, innovative team directed by Fritz Miesbauer.

The signature grape varieties of Weingut Stadt Krets are Riesling and Grüner Veltliner (over 90 %).

Weingut Stadt Krets cultivates 31 hectares of vineyards of its own property, which are exclusively on the best terraced locations of the city of Krets.

