

SOHM & KRACHER

2023 Qualitätswein Grüner Veltliner

>>Alte Reben<<



GRAPE VARIETY 100% Grüner Veltliner

RESIDUAL SUGAR 3,2 g/l

ACIDITY 6 g/l

ALCOHOL 13 %vol

VINIFICATION Fermented 50% in stainless steel tank and 50% in used barriques

TASTING NOTES The 2020 Grüner Veltliner Alte Reben offers a clear, fine, ripe and generous bouquet of ripe pears, apples, lemon leaves and crushed limestone. Round and elegant on the intense and structured palate, with some fine oak tannins, this is still young and oaky-flavored Veltliner with a still pretty astringent finish.

OUR RECOMMENDATION Fried zander with vegetables, Blanched chicken breast, Melon with dry-cured ham

ENJOY BEST AT 10-12° C

THE WINE ADVOCATE 90/100

