



Ried Rothenberg Grüner Veltliner DAC 2020

Netzl

Type	Weisswein
Origin	Österreich, Carnuntum
Producer	Netzl Göttlesbrunn
Classification	Österreichischer Qualitätswein DAC
Expansion	8 months in small oak barrels
Contents	75 cl
Vintage	2020
Enjoyment phase	up to 8 years
Serving temperature	8 - 10 C°
Alcohol content	13.5 %
Grape varieties	Grüner Veltliner 100 %
Article no	55508520

Comments

Ried. Altenberg in Göttlesbrunn. Soil. Danube gravel with loess in the subsoil. Climate. is one of the cooler gravel hills with influences from the nearby forest and east orientation. The Weissburgunder loves the warm Pannonian climate with its warm late summers and autumns. In combination with the Altenberg site, the grapes reach their maximum ripeness here, yet retain a pleasant acidity and freshness and a distinct aroma.

Pairing

Vegetable and meat dishes with exotic spices, Asian dishes (wok), casseroles and pies, cheese. glass culture. Chianti or Burgundy glass.

Tasting notes

Intense, bright straw yellow, intense exotic fruit reminiscent of lychee, subtle smoky notes, complex & profound spice, creamy and elegant on the palate with lots of juice and mineral freshness"