



# Ried Rothenberg Grüner Veltliner DAC 2020

Netzl

<b>Type</b>	White wine
<b>Origin</b>	Austria, Carnuntum
<b>Producer</b>	Netzl Göttlesbrunn
<b>Classification</b>	Österreichischer Qualitätswein DAC
<b>Expansion</b>	8 months in small oak barrels
<b>Contents</b>	75 cl
<b>Vintage</b>	2020
<b>Enjoyment phase</b>	up to 8 years
<b>Serving temperature</b>	8 - 10 C°
<b>Alcohol content</b>	13.5 %
<b>Grape varieties</b>	Grüner Veltliner
<b>Article no</b>	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"