



Grape variety: Grüner Veltliner  
Soil: primary rock and loess  
ABV: 12,00 %Vol.  
Ac: 5,4 ‰  
RS: 1,7 g/l  
Ageing potential: 2028

## Grüner Veltliner 2023 Terrassen

Characterized by the special climate of the Danube region, with its pronounced day-night temperature differences, the vines for Grüner Veltliner Terrassen are rooted in diverse soil types ranging from gneiss to loess. Yellow with green reflections, fresh apple aroma with delicate citrus notes on the nose, delightful peppery spiciness with fresh fruit on the palate. A perfect drinking experience for many occasions.

### Making of the wine

The grapes were harvested by hand and brought to the press house unharmed in stackable boxes, destemmed and pressed at low pressure after a short maceration period. Without the use of pumps, the clarified must flowed into the 700-year-old natural cellar, where it was slowly fermented in stainless steel tanks. This mainly promoted the delicate aromas and flavors. Subsequently, the wine was matured for some time on its fine lees, which again emphasized the complexity.

### Vintage 2023

The year started off dry and cool. In April nature awakened with the first rainfall. Spring followed with constant changes of sun and clouds which delayed flowering. The hot, dry summer allowed the grapes to ripen harmoniously.

At the beginning of September we were delighted to start the sparkling wine harvest. However, we had to briefly hold our breaths when hailstorm hit us on September 13th. Our experienced harvest team removed the damaged grapes with their nimble fingers and the rest of the harvest went like clockwork. Today we look forward to the great vintage of 2023 with happy faces.

### Recommendation

A versatile food companion! Goes very well with appetizers, poultry, savory salads and white meat, whether grilled, roasted or fried. Also accompanies vegetable dishes and stews very well and as a typical Austrian Grüner Veltliner the wine is a great culinary companion to Wiener Schnitzel.