



## Grüner Veltliner Äußere Bergen WV DAC Reserve 2014

The Aeussere Bergen is located some 280 m above sea level on a plateau that slopes gently eastwards. The soil consists mainly of deluvial deposits such as clay and silt as well as sand. Shielded in the west by the Huettberg, the vineyard is thus sheltered from the cool west winds. The Grüner Veltliner loves such conditions. We have selected very rare old Veltliner vines for propagation and subsequent planting-out. Thus year on year we achieve extremely complex wines.

\*Extremely fine fragrance of exotic fruit, dense abundance of mellow, spicy aromas and generous body, ripe pears, pronounced mineral tones and a hint of tobacco on the palate, restrained hint of wood, extremely complex and sustained, nevertheless very close-knit and refined, needs lots of air, and then a gripping, seemingly endless spicy finish.

\*Widely versatile as a culinary accompaniment. Harmonises just as well with asparagus and veal as with light poultry, stuffed peppers and as dessert with Emmentaler cheese.

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100% Grüner Veltliner, Austrian quality wine  
Hand-picked end of October, 18 hours maceration time  
20° KMW (Klosterneuburg most value), aged 50% in stainless steel tanks, 50% in large wood barrels, screw top  
Alcohol: 13% by vol.  
Acidity: 5.9 g/l  
Residual sugar: 2.5 g/l