



GRÜNER VELTLINER SCHWARZE MAURITIUS 2016



Soil and Origin: Grüner Veltliner from the Spitzer Graben

Vinification: Gathered by hand, fermented on the must, then matured in a small barrel (Ybbstal oak) on fine yeast. Stirred approx. every 2 weeks. Bottled after 18 months of maturing in the barrel.

Wine description by wine professor Bernulf Bruckner:
Traditionally fermented on the must and stored on fine yeast for a year. Sweet, caramel nose, vanilla beans, creamy texture, completely dry and already exhibiting a fine balance. The wine already produces a top performance. Still a young 'un, but with a potential for decades!!

Recommendation: perfect with veal and beef, or solo.

Bottle top: natural cork