

THAYA

Grüner Veltliner 2021 - Premium



Batch: VZ/2154

Our vineyards lie in the wine sub-region of Znojmo, South Moravia, Czech Republic, typical for its full-bodied and fresh wines.

The ideal natural and climatic conditions are due to many factors, one of which is the river Thaya, which with its thermoregulatory influence together with the cold winds from the Bohemian-Moravian Highlands gives the local wines an unmistakable spicy taste and fullness.

Sunny days alternate with cold nights in our vineyards. As a result, the grapes ripen more slowly, but retain their aromas and achieve high quality. Thanks to the granitic subsoil and loess with a mixture of calcareous clay are all our varieties particularly outstanding

Tasting notes: A classic, strictly cut Veltliner from Granite bedrock. The colour is intense, greenish with golden highlights. The aroma is typical of the variety. Notes of citrus peels and white pepper dominate. The taste corresponds to the aroma and is accompanied by a juicy acidity. The persistence of the wine is very long and invites further sipping.

Winemaking: The wine was fermented and aged in 2000L barrels for 12 months

Pair with: Roasted meat with mushroom sauce

Brix at harvest (average): 23,6

Alcohol: 12,5%

Residual Sugar: 0,6 g/l

T.A.: 6,2 g/L

pH: 3,35

Final blend: 100%

Enjoy: now or hold up to 7 years

Vineyard: Havraníky – Staré vinice, granite soil

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