

ZAHEL



Ein Wildes Gläschen Grüner Veltliner 2022

The "Ein wildes Gläschen" series features wines with minimal intervention, produced from some of our favorite vineyards. This Grüner Veltliner is produced from old vines in Oberlaa, Vienna's smallest wine growing region. Here, the terroir is dominated by iron-rich, ice age gravel which lends the wine a distinct spice and minerality.

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| Alcohol | 12 % vol. |
| Residual Sugar | 0,9 g/L |
| Acidity | 6,5 g/L |
| Grape Varietals | 100% Grüner Veltliner |
| Origin | Großlage Laaerberg Ried Goldberg |
| Soil | Löss and gravel with high amounts of iron |
| Harvest/Grape Handling | 100% hand harvest |
| Skin Contact | 48 hours in the press |
| Fermentation | Spontaneous fermentation |
| Aging | 6 months on the fine lees in stainless steel tank and used oak 225l barrels |
| Serving Temp. | 8-10°C |
| Aging Potential | 5-10 years |
| Tasting Notes | bright straw yellow color; fresh apricot fruit with citrus aromas; dry with fresh acidity and a long finish |
| Food Pairing Suggestions | perfect as an aperitif or with seafood |

