

ZAHEL



Ried Goldberg Laaerberg Grüner Veltliner Alte Reben 2022

Goldberg is one of the finest and highest elevated single vineyards in Oberlaa, located in the city's southeastern region. Here, a warmer climate and soil structure comprised of sandy loam and ice-age gravel bring a balanced ripeness and fine minerality to this classic Austrian white varietal.

Alcohol	13.0 % vol.
Residual Sugar	2.1 g/L
Acidity	5.9 g/L
Varietal(s)	100% Grüner Veltliner
Origin	Großlage Laaerberg Ried Goldberg
Soil	Sandy loam on ice-age gravel
Harvest/grape handling	100% hand-harvest
Skin Contact	36 hours in the press
Fermentation	spontaneous fermentation in 600l Stockinger barrels
Aging	12 months in 600l barrels used Stockinger Austrian oak
Serving Temp.	8-10°C
Aging Potential	5-10 years
Tasting Notes	hazy; intense golden yellow color; complex ripe apple and exotic fruit aromas; dry with linear acidity, elegant texture, and a long finish
Food Pairing Suggestions	Tafelspitz, seafood and blue cheese

