

ZAHEL



Ried Goldberg Grüner Veltliner 2023

This Grüner Veltliner hails from single-vineyard Goldberg in the Oberlaa region, located in the Vienna's southeast. Here, prevailing winds from milder Burgenland region provide an ideal climate for this classic Austrian varietal.

Alcohol	13 % vol.
Residual Sugar	4.3 g/L
Acidity	5.7 g/L
Grape Varietal	100% Grüner Veltliner
Origin	Großlage Laaerberg Ried Goldberg
Soil	rich loam and ice-age gravel with a high iron content
Harvest/Grape Handling	Hand-harvest; 100% de-stemmed
Skin Contact	12 hours in the press
Fermentation	Spontaneous in stainless steel tanks
Aging	6 months on the fine lees in stainless steel tanks
Serving Temp.	8-10°C
Aging Potential	5-10 years
Tasting Notes	intense straw yellow; spicy, peppery aromas with notes of ripe apple and green pepper; finely balance acidity and full-bodied on the palette with an elegant, spicy finish
Food Pairing Suggestions	Wiener Schnitzel or Seafood

