



GROISS

RIED PANKRAZ

GRÜNER VELTLINER, RESERVE



VARIETIES:

100% Grüner Veltliner.

VINEYARD:

Pankraz.

SOIL:

Sand, Marl Lime and Conglomerate.

HARVEST:

Selective harvesting by hand at the end of October.

HANDLING:

16 hour skin contact. Gentle pressing without stems. Fermented with natural yeasts and with 30% whole, uninjured (destemmed by hand) berries in a used 500L Austrian oak barrel. 11 months on the full lees.

ANALYTICS:

Alcohol content 13.5 % vol., dry

TASTING NOTES:

Complex bouquet, grapefruit, peach, hints of herbs, lively structure on the palate, dancing acidity, citric aromes and peppery finish, great length and animating on the palate. A very sophisticated wine for special moments!

ENJOY WITH:

Because Grüner Veltliner Pankraz Reserve has such a salty expressive structure, it makes for a wonderful partner in roasted and braised dishes. Pankratz is also a perfect match for opulent and spicy food as well as for baked meat.



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