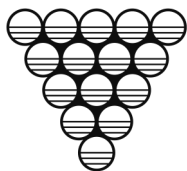


GEBRÜDER
NITTAUS



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



GRÜNER VELTLINER RIED LANGBERG 2024

A very special single vineyard Grüner Veltliner.



ORIGIN: Austria, Burgenland, Langberg

CATEGORY: Dry, White, Still wine

GRAPES: 100% Grüner Veltliner

WINE DESCRIPTION

Medium golden yellow in color, with a multi-layered bouquet of vineyard peach, ripe gooseberries, and elderflower. On the palate, vibrant citrus notes lead into a tightly woven arc of white stone fruit and complex herbal spice. A dense, textured wine of great length, allowing its fruity and spicy aromas to resonate long after the last sip – a characterful white wine with profile and potential.

VITICULTURE

Year round soil cover with plants and greens promoting beneficial insects on every second vine row. Additional cover on other vineyards areas for 6 months a year. Careful pruning and foliage work make for vigorous vines and moderate yield.

VINIFICATION

After the harvest, the majority of the grapes are gently pressed. A small portion ferments on the skins for 3 days and is pressed after 2/3 of the fermentation. Afterwards, both parts are blended and aged on the lees in stainless steel for 10 months. The small portion of skin fermentation gives the wine depth, length & spice.

FOOD PAIRING

The wine is a versatile companion – it pairs beautifully with goat cheese tart, seared scallops, or pan-fried pike-perch, but also goes well with root vegetable gratin, crispy fried chicken, or a delicate asparagus risotto.



ALCOHOL: 13.0%
TOTAL ACIDITY: 5.3 g/l
RESIDUAL SUGAR: 1.3 g/l
DRINKING TEMPERATURE: 8–12° C

BOTTLE SIZES: 0.750l
CLASSIFICATION: Qualitätswein
VEGETARIAN: Yes
VEGAN: Yes