



KAISER

GRÜNER VELTLINER

„ST.GEORG“



Vintage: 2018

Wine Region: Austria – Burgenland – St. Georgen

Vineyard: light hill (Leitha Mountain) in Village St. Georgen

Soil: chalky sandy loess, loam

Vinifikation:

On the vine we just leave 9-11 grapes to have a guarantee of good quality. So the vine is able to deliver his whole energy to few grapes. To get a good developed grape we also remove the leaves on the grape level, so that the sun can reach the berry. After a ripeness of 18, 5° KMW we picked the grapes by hand destemmed it and cooled the maishe before pressing. After this, we started with a clear grape juice the fermentation, in stainless steel tanks, which were controlled by 16 °C for 14 days.

Amount: 5000 l/ha

Residal Sugar: 1,1 g/l

Acid: 5,3 g/l

Alkohol: 12,1 %vol.

Wine description: The flavour offers fine herbs, white pepper and pear compot. In the taste, you can find a refreshed acid with an elegant extract of find herbs.

Service temperature: 10 - 12 °C

Meals: aperitif, for starters like Tapas oder grilled goat-cheese with salad, grilled chicken or pork with potatoes, barbecue, Spare ribs, Chicken wings, fish and pasta

