



GROISS

BREITENWAIDA - WEINVIERTEL

OUR HANDS ARE THE TOOL. OUR SOIL IS THE ORIGIN



Sauberg Tradition Grüner Veltliner

organic



Variety: 100 % Grüner Veltliner

Vineyard: Single vineyard – Ried Sauberg

Soil: calcereous conglomerate, marl lime, gravel

Age of vines: 50 +

Harvest: selective harvesting by hand in several steps in the last week of october. 15 h maceration on skins. Gently pressing without stems. Fermented with vineyard yeasts in used austrian oak barrels. Aged 11 months on full lees till bottling in September.

Analytics: alcohol content 13,5 % vol., dry



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Weinlese					
1941	12.10.	16,5%	1956	8.10.	18-19
1942	25.10.	20%	1957	9.10.	16-17
1943	10.10.	18%	1958	8.10.	17
1944	27.10.	16%	1959	8.10.	18-19
1945	6.9.	18%	1960	15.10.	16
1946	24.9.	19,5%	1961	7.10.	18
1947	25.9.	19-20%	1962	15.10.	17
1948	12.10.	20%	1963	2.10.	17
1949	17.10.	17-18%	1964	15.10.	18
1950	29.9.	18-19%	1965	25.10.	15
1951	16.10.	15-16%	1966	10.10.	17
1952	7.10.	18-19%	1967	27.9.	17
1953	8.10.	19-20%	1968	4.10.	15
1954	23.10.	15-16%	1969	1.10.	20
1955	24.10.	14-15%	1970	10.10.	15

Tasting notes: bright yellow-green, silver reflections. Discreet scent of honey blossom and ripe mango, a hint of pineapple, candied clementine zest. Complex, elegant, integrated acidity, mineral, fine spice, delicate stone fruit, good ageing potential. (Falstaff)

Enjoy with: Grüner Veltliner Sauberg Tradition is a perfect partner for white and red meat. Enjoy with spicy and hearty food. Serve also with cheese and spicy dishes.