

Grüner Veltliner



The grapes were hand picked at optimum ripeness at the end of September. The grapes come from several vineyards and are selected in the cellar. The bunches are pressed whole, the juice is then fermented slowly in temperature controlled stainless steel tanks. The wine is bottled young in order to preserve the natural fruity flavors and the freshness from the grapes.

Grape varieties : Grüner Veltliner

Grape yield : 55 hl/ha

Soil : Sandy Loam with gravel

Alcohol : 11.5%

Tasting notes :

Some floral notes on the nose with hints of apple and white pepper. On the palate it is fruity with a crisp acidity and ends on a note of spice. This Grüner Veltliner will go well with Asian food, seafood or with bitter greens and salads. It is also a favorite with pork tenderloin, also note that the exceptional acidity cuts through salt and fat and as a result it will pair well with smoked ham. Green Eyes is also great on its own for its simplicity.

