



Brindlmayer Wine –
Enthusied craft, sensuous roots.

Grüner Veltliner ROSENGARTEN Traisental DAC 2017

5/5 Gl. Austria White Tasting; 91 A la Carte-, 90 Falstaff-Points, NÖ GOLD 88 Points: Andreas Larsson - Best Sommelier of the World
Young bright straw color. Youthful nose, white fleshed fruit like melon and pear with an herbal spiciness. Pure and fresh palate, medium weight with good tension and rather long salivating finish with fine spiciness.

Variety: Grüner Veltliner

Origin: Traisental, Austria

Analysis: dry
Alcohol: 13 % vol

Quality: Traisental DAC

Potential: 2018 - 2022

Site: The Rosengarten site is planted on a slope, inclined in south-easterly direction with deep lice soil, an ideal terroir for full-bodied and fruity "Grüner Veltliner".

Winemaking: Selection of prime grapes, de-stemmed, crushed and after short fermentation with the skins pressed gently in pneumatic press. Temperature-controlled fermentation in stainless steel tanks followed after fining by aging in stainless steel tanks.

Serving: Serve chilled (9-11°C.), fits well with typical Austrian cuisine, like pork stew with dumplings, "Wiennese Schnitzel" or fried chicken.