

Green Eyes 2016 Green Eyes Grüner Veltliner

Viticulture

Soil Type :	Sandy Loam with gravels.
Vine Age :	
Irrigation Type :	No irrigation
Slope :	This wine is made from a selection of vineyards within Lower Austria; Kremstal, Rohrendorf, on the East side of the Danube.
Harvest Date :	End of September.
Yield (Tons / Hectare):	55 hl/ha.

Vinification:

THE VARIETAL

Grüner Veltliner dates from the roman times and its name translates to “Green Wine of Veltlin”. Veltlin is an area in northern Italy, a link hasn’t yet been found between the Italian commune and the grape varietal. The grape is believed to be indigenous to Austria. Grüner Veltliner’s name started to appear in the mid-1800’s, before that it was called Weißgipfler and it is in the 1930’s that Grüner Veltliner became its official name.

GREEN EYES

The grapes were hand picked at optimum ripeness at the end of September. The fruits come from several vineyards and 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.

VINTAGE CONDITIONS

The 2016 vintage is particularly exceptional with high-quality fruits, delicate fruit-driven aromatics and fresh acidity. Harvest was trouble-free and started two weeks later than in 2015 with good fruit maturity, 2016 is considered as one of a kind vintage.

Tasting Notes:

Color:	Light yellow with hints of green on the rim.
Nose:	Some floral notes with hints of apple and peppery.
Palate:	Crisp with good acidity, fruity with spices on the finish.
Other:	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, as a result it will pair well with smoked ham, kassler chops etc. Green Eyes is also great on its own for its simplicity.

Chemical Analysis:

Alc (%):	11.5
RS (g/l):	1,2
TA (g/l):	5.6
pH:	



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