

COUNT KAROLYI GRUNER VELTLINER 2011



Description:

The 2011 vintage is bone dry and light gold in color. Aromas of green apples and gooseberries fill the nose while on the palate, it is balanced by a delicate fruitiness. This is a fresh, zingy wine that shows crisp acidity, making it a perfect food wine.

Winemaker's Notes:

The grapes are picked at optimum ripeness, de-stemmed and lightly crushed then transported to the press, where the free-run juice is collected and the remaining juice is extracted using as little pressure as possible. The juice is then left to settle for 24 hours at cold temperatures. The clarified juice is fermented in temperature-controlled tanks to keep the wine fresh and retain its fruitiness.

Serving Hints:

Served lightly chilled, this Gruner Veltliner is perfect on its own as an aperitif and also a wonderful accompaniment to shellfish and other seafood, veal, pork and other "white meat" dishes.

PRODUCER:	Count Karolyi
COUNTRY:	Hungary
REGION:	Tolna
GRAPE VARIETY:	100% Gruner Veltliner
pH:	3.1
TOTAL ACIDITY:	6.2 g/l
RESIDUAL SUGAR:	0.4 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12%	32.7	12.55	9.41	13.23	4X14	89991100011-3

