

COUNT KAROLYI GRUNER VELTLINER 2015



Description:

This dry white wine is light yellow with green hues and lemony aromas that have hints of spice and pepper, which are typical of the Gruner grape. On the palate, Count Karolyi develops attractive fruit flavors and has a pleasant, refreshing finish.

Winemaker's Notes:

The grapes are picked in the cool of the morning, at optimum ripeness, de-stemmed and lightly crushed before being transported to the press, where the free-run juice is collected and grapes gently pressed. The juice is then left to settle for 24 hours at cold temperatures. The clarified juice is fermented at approximately 18° Celsius in temperature-controlled tanks to keep all the wine's freshness and fruitiness. After fermentation, the finished wine is left on the fine lees for between four to six weeks to increase complexity.

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, chicken, veal, pork and other "white meat" dishes.

PRODUCER:	Count Karolyi
COUNTRY:	Hungary
REGION:	Pannon
GRAPE VARIETY:	100% Gruner Veltliner
pH:	3.3
TOTAL ACIDITY:	5.5 g/l
RESIDUAL SUGAR:	1.0 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

