

COUNT KAROLYI GRUNER VELTLINER 2010



Description:

This dry white wine is light gold in color, with aromas of green apples and gooseberries. On the palate, it is balanced by delicate fruitiness. 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 tank to keep all the wine's freshness and 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

EXCLUSIVE USA IMPORTER:

Quintessential Wines
1310 2nd Street
Napa, CA 94559
www.quintessentialwines.com

| Pack | Size | Alc% | lbs | L | W | H | Pallet | UPC |
|------|------|-------|------|-------|------|-------|--------|---------------|
| 12 | 750 | 11.5% | 32.7 | 12.55 | 9.41 | 13.23 | 4X14 | 89991100011-3 |

