

COUNT KAROLYI GRUNER VELTLINER 2013



Description:

Count Karolyi is a fresh white wine with distinct varietal character. Its color is light yellow with a green hue. Enjoy its lemony aromas with a spicy, peppery touch typical of Gruner. On the palate this wine develops attractive fruit flavors and has a pleasant, refreshing finish.

Winemaker's Notes:

The grapes are picked in the cool of the morning, lightly crushed and destemmed. The free run juice is captured and the grapes gently pressed. The juice is left for 24 hours to cold settle and then fermented in stainless steel tanks at a controlled temperature of 18°C. After fermentation the finished wine is left on the fine lees for 4-6 weeks to increase complexity.

Serving Hints:

Served lightly chilled, this Gruner Veltliner is perfect with fish dishes. Try it with marinated salmon with a mustard and dill sauce. Great with lemon chicken, parsnip soup, pumpkin and potato mash or simply with battered haddock. Try it with avocado and shrimp or Tiger prawns with a lightly spiced sauce, grilled trout with almonds and parsley...

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| PRODUCER: | Count Karolyi |
| COUNTRY: | Hungary |
| REGION: | Pannon |
| GRAPE VARIETY: | 100% Gruner Veltliner |
| pH: | 3.3 |
| TOTAL ACIDITY: | 5.9 g/l |
| RESIDUAL SUGAR: | 1.2 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 |

