



2019 GRUNER VELTLINER

WINE DATA

Producer

Karolyi Estate

Country

Hungary

Region

Pannon

Wine Composition

100% Gruner Veltliner

Alcohol

12.2 %

Total Acidity

5.8 G/L

Residual Sugar

0.3 G/L

pH

3.37



VINTAGE

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, the Count Karolyi develops attractive fruit flavors and has a pleasant, refreshing finish.

WINEMAKING

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 64.4° F 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

Serve slightly chilled, this Gruner Veltliner is perfect on its own as an aperitif and also a wonderful accompaniment to shellfish and other seafood, chicken, veal or pork. It is delicious with lighter salads as well.