

GRÜNER
VELTLINER

Count
KARÓLYI

2020

GRUNER VELTLINER

WINE DATA

Producer

Karolyi Estate

Country

Hungary

Region

Pannon

Wine Composition

100% Gruner Veltliner

Alcohol

12 %

DESCRIPTION

This delicate Gruner Veltliner offers a bright yellow color, typical aromas of green apples and also some white pepper. On the palate, there are clear citrus notes.

WINEMAKING

The grapes are picked in the cool of the morning, at optimum ripeness, destemmed 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 then fermented at 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 4-6 weeks to increase complexity.

SERVING HINTS

Serve slightly chilled between 46.4 - 50 F (8-10 C). This wine is a great accompaniment to fish, shellfish, pasta or salads. Excellent as a refreshing picnic wine, or on its own as well.

