

# COUNT KAROLYI GRÜNER VELTLINER 2024

*IGP Dunántúl, Pannon, Hungary*

*Count*  
KAROLYI



**TASTING NOTES:** This delicate Grüner Veltliner offers a bright yellow color and fresh aromas of stone fruit, citrus and white pepper. The palate is wonderfully fruity with balanced acidity and a full mouthfeel.

**VINIFICATION:** 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.

**FAMILY:** Founded in 1951, Binderer St. Ursula remains a family-led winery under Peter Binderer, who expanded the company's vision in the mid-1990s by investing in Hungary's historic wine regions, recognizing the country's exceptional terroir and long winemaking tradition. In partnership with Hungarian aristocrat Count László Károlyi, the first wine was produced in 1998, combining heritage with modern innovation. Count Karolyi Grüner Veltliner expresses the sunny Pannon region of southwest Hungary, offering bright lemon and citrus aromas with Grüner's signature white pepper spice, delivering a crisp, fresh, and food-friendly white with authentic varietal character.

**PRODUCER:** Count Karolyi

**REGION:** IGP Dunántúl, Pannon, Hungary

**GRAPE(S):** 100% Grüner Veltliner

**SKU:** CKGV247

**ALCOHOL:** 12.5%

**TOTAL ACIDITY:** 5.9 G/L

**RESIDUAL SUGAR:** 1.9 G/L

**pH:** 3.29 G/L