



TECHNICAL SHEET

MK

Grüner Veltliner, 2020

Variety/Varieties

Grüner Veltliner

Grapegrowers

Domäne Wachau

Vineyard Sites

Grapes come from the terraced vineyards of the Wachau.

Harvest Dates

The harvest in the Wachau begins in September and ends in November, a result of the changes in altitude experienced across the valley that then affects the speed at which the grapes ripen. For MK we source from several vineyards to ensure that we get the right balance of richness and freshness. All the fruit is picked by hand.

Climate

Cool Climate

Soil

Gneiss & Löss

Vine Management

Double Guyot

Serving Temp

7-10 °C

Cellaring Potential

Drink now and enjoy in the next 1-2 years.

Alcohol

12.5%

Residual Sugar

1.2g/l

Total Acidity

6.6g/l

Wine Making

The wine was fermented in stainless steel tanks and a part was aged in a large oak casks.

Palate

Clean, crisp and refreshing with high levels of bright and zesty acidity giving the wine a linear Alpine finish.

Aroma/Bouquet

An elegant nose with aromas of white pepper, lime and watercress.

Colour/Appearance

Pale lemon with green hints

Food Pairing

Delicious served cold on its own, or paired with salads, white poultry, fish or Asian dishes which will compliment the peppery spice nicely.