

Grüner Veltliner 333

Producer Winery Türk

Grape variety Grüner Veltliner

 Vintage
 2015

 Volume
 0,75 l

Analysis Alc: 13,9 %vol; Acid: 5 g/l; Sugar: 3,5 g/l

Harvest date November 5, 2015 **Fermentation** 21 Days at 20 °C

Packaging Wooden case of 6, Gift box for 1 bottle

Closure Natural cork

Description

3 top vineyard sites, 3 distinctive soils, 3 microclimates; bâtonnage, no use of sulphur and the best grape selection from our 3 top single-vineyard sites come together to produce a wine of international appeal. It is a treat, like Opus 333 / Johann Strauss II, the Wine, Woman and Song waltz.

Abundant bouquet of orange zest and crème brûlée over hints of ground white pepper. The characters develop in the glass, from a delicate creamy-sweetness, then herbal-minty notes. Extra sweet and creamy on the palate, yet firm and focused with nimble agility. Impressive full-bodied structure that flows discreetly. It is not the Baroque style one might expect, yet is elegant and silky, making it an approachable and seamless, with remarkable length. Decanting or long bottle storage comes highly recommended.

Serving suggestion

Due to its enormous structure and fine spice, the Veltliner 333 forges a link between white and red wine styles. It will pair well with pasta or gnocchi with white truffles, fried porcini, light meat, poultry and fish in buttery sauces, as well as mildly spiced lamb and beef. Also try it with lobster and crayfish, or close a fine meal with a cheese board of mildly mature soft and hard cheese.

Winery Türk

The essential steps in making the best wine is to accompany the natural growth cycle and healthy development of the grapes, to achieve perfect ripeness. We do





this with an inherent respect for nature and to let everything take its course with as little intervention as possible. We give all our wines the time they need for perfect maturity and their full taste.