



2018 Kremser Grüner Veltliner Vom Urgestein

Producer	Winery Türk
Grape variety	Grüner Veltliner
Vintage	2018
Volume	0,75 l
Analysis	Alc: 12,5 %vol; Acid: 5,2 g/l; Sugar: 1,0 g/l
Harvest date	September 18, 2018
Packaging	cases of 6 or 12 bottles
Closure	screw cap

Description

Grapefruit, lime, yellow apple over hints of tobacco. Fine, supple acidity that is both enticing and refreshing. The firm texture reveals its origin of the bedrock vineyard - the Urgestein - quite clearly.

Serving suggestion

A perfect companion to pan-fried and grilled freshwater fish dishes and seasonal asparagus. Highly classy and elegant. The mouth-watering acidity and fine fruit texture makes it an ideal accompaniment to cream of chicken soup, squash and celery, as well as boiled beef (Austrian Tafelspitz) and all deep-fried dishes.

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.

🔗 wine1.at/8v3



Winery Türk

Kirchengasse 16, 3552 Stratzing, Kremstal, Austria
Tel +43 2719 28460, Mail info@weinguttuerk.at, Web www.weinguttuerk.at/en/