



FRANK

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GRÜNER VELTLINER 2023 KALK & LOESS

A crisp and elegant Veltliner from various vineyards around Herrnb Baumgarten.

ORIGIN: Herrnb Baumgarten vineyards – Lower Austria

SOIL: Limestone and loess. Every second row is planted with various blooming herbs and clover types to promote biodiversity and soil organisms.

GRAPE PROCESSING & VINIFICATION: De-stemmed and instantly pressed; chilled fermentation, early filtering.

ANALYSIS: Alc.: 12.0 % ABV; residual sugar: 1.1 g/l; acidity: 5.6 g/l

WEATHER CONDITIONS 2023: Late budding, cool and rainy spring. Then alternating hot, dry and cool, wet phases. Loose bunches with small berries prevent rot in most varieties, but yields remain below average. September and October very warm, therefore not a classically cool vintage despite the late harvest. The grapes are very ripe, with acidity levels ranging from low (Veltliner) to high (Riesling and Pinot Noir).

DESCRIPTION: Lively and fresh with lemon and spicy aromas on the nose; fresh lemon and green apple aromas on the palate, crisp and moreish.

AWARDS: Vinaria 3 Stars „a great glass of wine”

FOOD PAIRING: Light antipasti, or just on its own.

DRINKING TEMPERATURE: 8-10°C

BEST AGE TO OPEN: 6 to 18 months after harvest.

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