





# BERGH LUDWIG GRÜNER VELTLINER 2020

Developed by Icon Wines in close collaboration with the Gruber family.

For this fruity-bold Veltliner, we use grapes in and around the Roeschitz region in Niederösterreich, Austria. Its light, spirited style shows us how Grüner Veltliner and drinking pleasure merge.



BERGH

GRÜNER VELTLINER

KLASSIK

Made with Organic Grapes

PRODUCT OF AUSTRIA

## WINE DESCRIPTION

Light yellow with shimmering green reflexes, fine herbal notes in the nose, green apple and honey melon with a hint of citrus, fresh and inviting on the palate. Juicy like crunchy pome fruit, lively acidity structure, playful pepper with drive. Spicy and mineral.

#### IN THE VINEYARD

Variety: Grüner Veltliner

Vintage: 2020

Wine quality level: Austrian quality wine

Region: Niederösterreich Soil: 70% loess, 30% granite Age of vines: 15 – 40 years

Vineyards: In and around Röschitz altitude: 260 - 300m

Harvest: mid-September to mid-October 2020

### IN THE CELLAR

Pressing procedure: gentle, pneumatic

Must refinement: 100% filtration with chamber filter press

Sulphurizing mash: none Sulphurizing must: none

Fermentation:

Fermentation tank: stainless steel tank

Temperature: at 20°C, Controlled temperature

Length of fermentation: 14 days Ageing on the yeast: 6 weeks Ageing on the fine yeast: 3 weeks Maturation: in stainless steel tank

Vegan friendly: Yes

# RECOMMENDATION

**Storage potential:** 2 - 3 years **Best drinking temperature:** 8 – 10°

Fits well with chicken, fish dishes, vegetarian food



**EAN-bottle:** 7350005 880538 **EAN-carton:** 

1 7350005 880535





