

L5

OUR GRÜNER GRAPES WERE HAND-PICKED AND CAREFULLY PRESSED TO RETAIN CHARACTER AND QUALITY. AFTER FERMENTATION, THE WINE RESTED ON THE GROSS LEES FOR SEVERAL MONTHS, WITHOUT THE ADDITION OF SULPHUR, IN STAINLESS STEEL TANK TO ADD COMPLEXITY AND TEXTURE. WHEN THE WINE WAS READY, IT WAS FILLED INTO TARANSAUD T5®(MEDIUM TOAST) OAK BARRELS FOR A FURTHER EIGHTEEN MONTHS PRIOR TO BOTTLING. 60% NEW, 40% SECOND-FILL.

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Tasting Notes

A Grüner Veltliner with exotic fruit characters, cinnamon and vanilla over aromas of juicy tropical fruit and hints of coconut. Sappy with balanced oak character, a vibrant body with herbal spice on the finish, leading to a lingering salty-mineral aftertaste. A Grüner with longevity.

L5 hand-picked grapes from old vines and carefully matured in French barriques (Taransaud T5® – medium toast) for 18 months. Limited to 400 cases.

Analysis

Alcohol:	13.0% vol
Acidity:	5.4 g/l
Residual Sugar:	1.0 g/l (dry)



VINTAGE
2020

VARIETALS
100% Grüner Veltliner

APPELLATION
Niederösterreich

ALCOHOL
13.0% vol

FERMENTATION
Stainless steel

MATURATION
Taransaud T5®, 18 months (60/40)

RELEASE
September 2023