

LÆSSIGER

LAESSIGER GRÜNER VELTLINER

COUNTRY: Austria
CLASSIFICATION: White
VARIETAL: Grüner Veltiner 100%
ALC/VOL: 11.5%

REGION: Niederösterreich
WINEMAKER: Sabino Russo
BOTTLE SIZE: 750 ml
SRP: \$11.99

BRAND BACKGROUND:

The official records of the Edlmoser family winery date back to the year 1374. Every thought has been characterised by an uncompromising quality for generations. Perfect ripening conditions for the grapes prevail at the southern foothills of the Wienerwald - the Vienna Woods - in the wine-village of Mauer. Pannonian climate, coupled with regular precipitation, long hours of sunshine, fresh cool breezes from the forest and a wide diversity of soils results in wines with depth and complexity with fascinating spiciness. Michael Edlmoser is the winemaker and oenologist of the family owned winery since 1998.

WINE BACKGROUND:

Austria's most popular grape varieties - as crisp and fresh as they come. True to the fruit, so Veltliner tastes like Veltiner and Zweigelt like Zweigelt. Easygoing drinking pleasure for the blissful, the casual and the adventurous. Laessiger is casual- "Laessig" is an Austrian term meaning cool, laid-back, easy going, stylish. And that's exactly what Laessiger wines are. Designed by award winning winemakers Viktoria and Michael Edlmoser at Vienna's traditional Edlmoser Wine Estate this collection packs maximum fruitiness into beautiful bottles.

WINEMAKING / VINIFICATION:

Smells of apple and pepper. Austria's number one grape in its purest rendition. LÆSSIGER Grüner Veltliner (GROO-ner velt-LEANER) is crisp and fruity which makes it an excellent companion for all things fish or the Austrian all-time classic "Wiener Schnitzel". Go for Grüner!

AGING & BOTTLING:

2018. Stainless Steel.

HARVEST:

September- grapes are sorted by hand.

CLIMATE:

Pannonian climat.

SOIL:

Different soils of Austria.

ANALYSIS:

Acidity: 6.1 g/L Residual Sugar: 3.4 g/L

NUTRITION:

Gluten Free, Non GMO

PALATE/TASTING NOTES:

Bright green-gold hue with silver reflexes. Notes of ripe yellow tropical fruit - some pineapple and papaya - with subtle nutty nuances and hints of meadow herbs. Medium body, yellow pear, light fruit sweetness and a delicate pineapple tone on the finish.

PAIRINGS:

Perfect with meat like Wiener Schnitzel and fish.

UPC:

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