



TASTING PACK WINE #70

TASTING NOTES BY: MASTER SOMMELIER BRIAN CRONIN

Pale yellow, with hint of green on the rim. lime, lime peel, green apple, daikon/english pea/light green stalk/ lees,

TASTING NOTES BY: ADVANCED SOMMELIER JOSHUA CARLSEN

Pale yellow/straw color with medium plus viscosity. Orchard fruits (apple, pear, quince) are just ripe. Strong citrus component - lime, grapefruit. Savory herbal notes of tarragon, radish, lentil.

Sweetness: Dry
Tannin: Light
Alcohol: Medium
Acid: High
Oak:

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Gobelsburg
Cuvee: N/A
Grape: Gruener Veltliner
Country: Austria
Regions: Kamptal
Vintage: 2018

Alcohol: 12.5%
Elevage: Aged in Stainless Steel
Winemaking: The grapes for this wine are from the Best sites around Heiligenstein - Lamm, Grub, and Renner.

NOTES :

Green element on the nose and the focused lime, along with lees, and phenolic leads me to Gruner. The mid-palate is lean - which takes me away from Albarino and there is also no stone fruit. The acidity is not quite as high as in Riesling and the presence of savory herbal notes and the tell-tale white pepper are key to distinguishing Gruner Veltliner.

Retail Price: \$17.00

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In Our Element