



# TASTING PACK WINE #105

## TASTING NOTES BY: MASTER SOMMELIER BRIAN CRONIN

The wine is pale yellow, with hint of green on the rim. The flavor profile of this wine are notes of lime, lime peel, green apple, daikon/english pea/light green stalk as well as some white pepper showing through. There is also a slight phenolic bitterness to the wine.

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## 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, lentils.

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**Sweetness:** Dry  
**Tannin:** Phenolic Bitterness  
**Alcohol:** Medium  
**Acid:** High  
**Oak:**

So...  
WHAT  
IS IT?

old world  
or new?

climate?

grape?

country?

place



## WINE DETAILS:

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**Winery:** Berndard Ott

**Cuvee:** Der Ott

**Grape:** Gruner Veltliner

**Country:** Austria

**Regions:** Wagram

**Vintage:** 2014

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**Alcohol:** 13%

**Elevage:** Fermented with native yeasts and with No temperature control and placed in Stainless . No malolactic fermentation.

**Other:** The Ott family has been growing and Producing wine since 1889. Since Bernhard took the helm of his families Estate the winery has gained notoriety.

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## NOTES :

Green elements 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 from other wines.

Retail Price: \$19

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