



TASTING PACK WINE #131

TASTING NOTES BY: MASTER SOMMELIER GREG HARRINGTON

Pale straw with green, seems young. On the nose, meyer lemon, lime, ruby red grapefruit with some yellow fruit, yellow apple, green pear. A distinct greenness - tarragon, thyme, but floral with white flowers. Radish, cracked white pepper, stony mineral. Acid is high with moderate alcohol. Very fresh. Finishes long with moderate complexity.

TASTING NOTES BY: F.L.X. TABLE'S MICHALIS KALAMPOUKAS

Pale straw color with green hue, light concentration and medium tears. The nose is driven by citrus fruit, vegetal quality and lees. White grapefruit pith, underripe green apple and fresh nectarine. Light white floral notes with root vegetable, celery stick, fresh tarragon, fresh oregano, white pepper. No new oak with wet stone minerality. It is light bodied, lean, with medium alcohol and medium plus acidity.

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

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Stågård
Cuvee: Handwerk
Grape: Grüner Veltliner
Country: Austria
Regions: Niederösterreich
Vintage: 2018

Alcohol: 12.5%
Elevage: Fermented and aged in Stainless steel

Other: Urban and Dominique took Over the family estate in 2006 and focus On terroir driven wines. The cellar is Nearly 1,000 years old

NOTES :

The phenolic bitterness is a great starting point as far as giving you a camp of wines to narrow down from. The high acid immediately leads us away from Viognier. 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 PG and other wines.

Retail Price: \$22
Order at FLXProvisions.com

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In Our Element