

Proidl Senftenberg Gruner Veltliner Ried Pellingen Reserve Kremstal DAC

Weingut Proidl

Austria - Kamptal

Vines 60- 90 years of age yield this pithy and exemplary Veltliner, with its beautiful peppery spice. Distinctive, fine and clear Veltliner fruit expresses the character of this wine, all the way from the inviting nose to the long, robust finish. Élevage in a large wooden cask, with a view toward long aging potential.

Specifications

| | |
|-------------------------------|--|
| Wine Type | White |
| Varietals | 100% Gruner Veltliner |
| Age of Vines | Between 60 and 90 years old. |
| Agricultural Practices | Sustainable |
| Soil type | Paragneis, Slate |
| Vinification | 50% of the wine was aged in Large Oak foudre (with ML fermentation) for 10 months. The other 50% was aged on the lees in Stainless steel tank (no ML fermentation). |
| Production | 375 (9-liter cases) |
| Pairings | Proidl Senftenberg Gruner Veltliner Ried Pellingen Reserve Kremstal DAC |



Codes, Weights and Measures

| | |
|----------------------|------------------------------|
| UPC | 7 84585 03314 0 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 03314 7 |
| Case Weight | 33 |
| Cases/Pallet | 60 |
| Layers/Pallet | 9 |
| ABV | 13.00% |
| SRP | \$ 49.99 USD 750mL Bottle |