

STRASS GRÜNER VELTLINER



THE WINE

The Grüner Veltliner Strass reflects a cross selection of the major vineyard of our village.

Here primarily slate, gravel and loess soil with some elements of lime stone produce a dignified Grüner Veltliner, who shows the great potential of its soils.



VINIFICATION

Handpicked, temperature controlled fermentation at 66 °F with natural yeast, extended lees contact.



FOOD PAIRINGS

Classical viennese kitchen, like roast pork and fried chicken.

Recommended drinking temperature: 46 °F



TASTING NOTE

Fresh and expressive, revealing aromas of green apple, pear and citrus alongside delicate mineral nuances and distinctive white pepper.

The palate is crisp and vibrant, combining lively acidity with a subtle savory character and a refined, refreshing finish.

PRODUCER PROFILE

Estate owned by: Hans-Allram family

Total land under vine: 30 ha

Winemaker: Lorenz Hans-Allram

Region: Kamptal (Lower Austria)

