



Hemberghof



"Eichberg" South Tyrol Eisacktaler Grüner Veltliner

Grape variety: Grüner Veltliner 100%

Shape: Pergola and wire frame (Guyot)

The location and its characteristics: Sun-kissed, steep terraces on strong clay gravel soil at 400 - 600 m above sea level give the wine its unmistakable, intense aroma.

Vinification: Careful harvesting after a year of hard work in the vineyard is the prerequisite for starting the first steps of vinification. After careful destemming of the grapes and sometime of cold maceration, the mash is gently pressed. The temperature of the must is regulated to about 17°C and then fermentation can begin. After about two weeks we make the first racking of the coarse yeast. The next few months, the young wine matures in steel barrels with frequent stirring of the fine yeast. Around June of the following year, the wine is bottled. It will go on sale in September.

Wine description: The Veltliner beguiles with its unique, extraordinary aromas in the bouquet.

Color: bright greenish to straw yellow color

Aroma: subtle fruity white wine with pleasantly spicy bouquet; reminiscent of white pepper.

Taste: Strong body and fine fruity taste with slightly peppery notes; fresh, lively acidity; mineral. Recommended with: soft cheese, fish appetizers, boiled or grilled fish.

Serving temperature: 12 -15°C "

IMPORTED BY



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