Region: Kremstal DAC ÖTW

Viticulture:
Vineyard: A cuvée made from different vineyard sites.
Soil Type: Alluvial with 60% gravels.
Irrigation: No irrigation
Harvest Date: 19 September 2014.
Yield (Tons / Hectare): 55hl / ha.

Vinification: Per Due comes from several Wolfsgraben’s vineyard sites, the Wolf’s Den, nestled in a scenic area with a long history. On a high plateau, the vineyards are planted against the slope of a deep depression, a bowl. Archives from 1284 describe this vineyard as being located against a slope, with a rich loamy soil, growing thriving vines and fruits producing exceptional wines. The grapes are handpicked and left to macerate over two hours, pressed, the must fermented in stainless steel temperature controlled tanks. Bottled young, on the 9th of February 2015 to preserve the freshness and natural fruit flavors. Martin Moser defines this wine as 'the spark', it is the Grüner Veltliner that gets you started with appreciating and wanting to experience with more from his Grüner Veltliners collection.

Tasting Notes:
Color: Translucent
Nose: Fruity with flowery notes, some spiciness and citrus.
Palate: It is typical for the variety with lots of fruits, it is crispy, well structured and luscious.
Other: It will go well with Asian food—anything from Vietnamese to Thai to spicy Chinese flavors. You can also try it with seafood or bitter greens and salads. It is versatile and will also complement pork tenderloin, or a dish where the wine’s acidity can cut through salt and fat, like in a smoked ham.

Chemical Analysis:
Alc (%): 12
RS (g/l): 1
TA (g/l): 6.2

Reviews and Awards: Wine Enthusiast reviewed with 90 pts Best Buy Featured for the 2014, this vintage will drink well through 2017. Quality and Consistency as the 2013 vintage reviewed with 90 pts, and as well as the previous vintage was 2012 reviewed with 89 pts! This wine has great aging potential enjoy!