

Proidl Gruner Veltliner Generation X

Weingut Proidl

Austria - Niederosterreich

Proidl Gruner Veltliner Generation X is a tribute to Patrick Proidl, winemaker as the 10th Generation of Proidl Family.

Specifications

Wine Type	White
Varietals	100% Gruner Veltliner
Age of Vines	Between 80 and 100 years old
Agricultural Practices	Organic
Soil type	Paragneis & gravel stones
Vinification	Irrigation 100% handpicking, two times sorting in vineyards and one sorting table, 50% destemmed. /> Vinification: Perfect, fully ripened grapes from Ried Pellingen are selected by hand from mid-October to early November. Old vines and minimal yields. A portion of the grapes is destemmed and left on the skins for 10-12 hours of maceration. The leisurely fermentation in 500-litre acacia barrels with ambient yeasts gives the wine its special style & character. Batonage (yeast stirring) is employed in a focussed manner to develop the wine's full potential. It can take up to 18-24 months before the wine – according to our taste – is ready for bottling). Minimal movement, gravity feed & lots of time! Limited!
Pairings	Asian cuisine in general as well as Schnitzel.



Codes, Weights and Measures

UPC	7 84585 03631 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03533 2
Case Weight	35
Cases/Pallet	60
Layers/Pallet	9
ABV	14.50%
SRP	\$ 46.50 USD 750mL Bottle