



# SAND 1 - Grüner Veltliner

*Gutswein - fresh & fruity*

<b>Appellation &amp; Origin:</b>	lower Austria
<b>Single vineyard:</b>	single vineyard selection
<b>Vine variety:</b>	Grüner Veltliner (100%)
<b>Quality level:</b>	quality wine
<b>Vine age:</b>	45+
<b>Terroir:</b>	loess
<b>Maturing:</b>	steel tank
<b>Fermenting temperature:</b>	18 °C
<b>Fermenting duration:</b>	14 days
<b>Barrel maturity:</b>	month 3+
<b>Drinking recommendation:</b>	first 3 years
<b>Serving temperature:</b>	9 - 11 °C



## ***Dining Recommendation:***

A multifarious companion with light meat, salads, all sorts of fish and seafood as well as light dishes. Fits also perfect as an appetizer and a wine when being in good company.

## ***Wine description:***

Light yellow-gold, smell of a beautiful mature banana fruit, delicate and smooth on the palate. Fantastic freshness, because of a spirited acid structure. A hint of fresh herbs and animated drinking, long and brilliant finish.

## ***Winery Zöhrer***

The roots of the vineyard & family Zöhrer anno 1270 go back up to the time of the Babenberger in the history of Austria. Around 1300 Albrecht I (1255-1308) feoffs twenty of his most loyal followers with farmland, orchards and vineyards in and around Weinzierl (today a district of Krems), the feudal lords of Krems/Weinzierl.

The knowledge and the tradition was put Anton Zöhrer in the cradle through generations. We work consistently on it to exhaust the potential of the big single vineyards, which belong to the most important of the Kremstal. The vines were largely planted by grandfather & father 40-80 years ago. The profile of the wine is unmistakable, they are very indicative of the terroir and take pleasure to international esteem.

