



GrüVe® 2023

Art and wine have once more come together and enter into their thirty-seventh edition. The dynamic label-image of Christian Ludwig Attersee with the title „GrüVe-Sonne“ (GrüVe sun) refers to the feisty and vivacious character which is typical to our buoyant Grüner Veltliner. The standards are high: moderate yields, manual harvesting and a diligent vinification ensure an energetic, inciting, fruity and refreshing wine which goes well as aperitif and together with the classics of Austrian cuisine.

Vintage 2023

The year started off dry and cool. In April nature awakened with the first rainfall. Spring followed with constant changes of sun and clouds which delayed flowering. The hot, dry summer allowed the grapes to ripen harmoniously.

At the beginning of September we were delighted to start the sparkling wine harvest. However, we had to briefly hold our breaths when hailstorm hit us on September 13th. Our experienced harvest team removed the damaged grapes with their nimble fingers and the rest of the harvest went like clockwork. Today we look forward to the great vintage of 2023 with happy faces.

The making of the wine

The grapes were selectively picked by hand end of September, carefully destemmed, and pressed at very low pressure. Without the use of pumps, the clarified must flowed from the press house into the natural cellar below and was slowly fermented. The delicate fragrances and flavors were thereby retained. The freshness and fruit of the classic Veltliner are emphasized by maturation in a steel tank.

Drinking & food pairing recommendations

GrüVe is a brilliant aperitive, a delicious refreshment on hot days, as well as a hearty accompaniment to fresh, healthy dishes.

J **FACTS**

Grape variety: Grüner Veltliner
Soils: Loess soil and primary rock
ABV: 11,50 %Vol.
Ac: 5,4 ‰
RS: 1,3 g/l
Ageing Potential: 2026