Weinrieder excels at producing wonderfully dense dry wines exhibiting beautifully complex stone fruit and citrus flavors nicely held in check by the acidity of the Weinviertel’s cool nights. In contrast to the Danube’s Veltliners, this 2011 in particular possesses a more broad shouldered character and aroma. The extended lees contact adds a soft and round texture without being viscous. And like many well made Grüners, this is an ideal “Speisenbegleiter,” meaning an ideal dining companion. Pairings run the gauntlet from traditional Schnitzel to Asian inspired ingredients like peanut sauce to North African spices like Cumin and Coriander.

**NOTES & PAIRINGS**

**2011 Weinrieder Grüner Veltliner DAC**

**VINEYARDS**

The Weinviertel is Austria’s largest DAC with three quarters of all the picturesque ‘Kellergassen’ (lanes of winecellars built into the hillsides). This link between history and locality also resulted in it being Austria’s first DAC (Districtus Austriae Controllatus). With approximately 30 acres extending from the best south and southwest facing sites, the single vineyards Birthal, Kugler, Schneiderberg, Hohenleiten, and Bockgaerten have long become synonymous with quality. The predominately loess and loam soils impart minerality to compliment the characteristic “pepper” spiciness found throughout the region. Early and consistent work in the vineyards, including an extremely rigorous green harvest (one bunch per shoot), promotes thick skinned able to withstand a long hang time.

**WINE MAKING**

The equipment in the cellar is relatively simple and straightforward. Here you will find no fancy technology, just well manicured stainless steel tanks for long cool fermentations, a collection of small oak barrels, and one single pneumatic press. In addition to a preferring a long fermentation, extended lees contact is paramount. Most important though is the timing and the careful execution of the harvest. Being this far North requires a great deal of calm confidence. Wines are never chaptalized, PH never adjusted, and maceration is never less than 24 hours.

To order or get more information call or fax +1 (650) 941-4699.

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