

# KLAUS LENTSCH

## GRÜNER VELTLINER 'EICHBERG'

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*Luminous green to straw-yellow in color. Unobtrusively fruity on the nose, with a pleasantly spicy bouquet; notes of white pepper and elegant nuances of saffron. On the palate it shows an elegant minerality and full-bodied, finely-fruited taste, with light peppery notes, and fresh, lively acidity.*

**Color:** White

**Grapes:** 100% Grüner Veltliner

**Soil:** Clay and gravel, with porphyry-volcanic stratification

**Age of Vines:** 45 Years old

**Altitude:** 400-600 m

**Yield:** 75 Hl/Ha

**Vineyard Cru(s):** Eichberg

**Farming practices:** sustainable

**Yeast:** cultured

**Skin maceration:** 12 hours

**Malolactic fermentation:** no

**Fermentation vessel:** 90% In Stainless steel tanks, 10% in tonneaux

**Aging:** 8 months on the lees with 10% in new oak barrels with batonnage followed by 1 year in bottle

**Production:** 12,000 bottles per year