



### A Monika Caha Selections Brand

<b>variety</b>	100% Grüner Veltliner
<b>producer</b>	Reinhard Waldschütz
<b>region</b>	Kamptal, Niederösterreich
<b>vineyard</b>	Hasel
<b>soil</b>	black earth and „Loess“ (= coarse clay)
<b>climate</b>	continental climate with influences of the river „Kamp“, in fall warm days and cold nights
<b>vintage</b>	2016
<b>harvest</b>	by hand, 5., 6., 7. October
<b>sugar gradation</b>	19,0 °KMW
<b>fermentation</b>	17°C-19°C, stainless steel tank, 2 month on fine yeast
<b>storage property</b>	next 2 years
<b>alcohol</b>	12,5 %vol
<b>total acidity</b>	5,7 g/ltr.
<b>residual sugar</b>	2,3 g/ltr. dry
<b>serving temperature</b>	8°C
<b>closure</b>	stelvin
<b>taste</b>	subtle nuances of fresh lemon grass, lively acidity, spicy, white pepper, harmonious sugar-acidity-balance, congenial primary fruit in the finish