



A Monika Caha Selections Brand

variety	100% Grüner Veltliner
producer	Reinhard Waldschütz
region	Kamptal, Niederösterreich
vineyard	Hasel
soil	black earth and „Loess“ (= coarse clay)
climate	continental climate with influences of the river „Kamp“, in fall warm days and cold nights
vintage	2017
harvest	by hand, 25.+26. September
sugar gradation	19,0 °KMW
fermentation	17°C-19°C, stainless steel tank, 2 month on fine yeast
storage property	next 2 years
alcohol	12,5 %vol
total acidity	5,3 g/ltr.
residual sugar	1,3 g/ltr. dry
serving temperature	8°C
closure	stelvin
taste	subtle nuances of fresh lemon grass, lively acidity, spicy, white pepper, harmonious sugar-acidity-balance, congenial primary fruit in the finish