

AARONAP CELLARS

2015 GRÜNER VELTLINER



Wine Summary:

The Grüner Veltliner grape hails originally from Austria, but we stumbled across a vineyard in the Finger Lakes of New York that grows fantastic Grüner in the mineral laden soils. Wonderfully aromatic and luscious, this oddball grape has the reputation for being an incredibly food friendly wine.

Tasting Notes:

Aromas of lime, honeysuckle, white flowers, & tropical fruits grace the nose. The palate is caressed with a honeyed weight, tingling acidity, & a mineral-laden finish. Pleasingly off-dry.

Food Pairing Suggestions: Roast chicken and fruit compote, spinach and mushroom quiche, roast pork, grilled asparagus, smoked salmon, or fresh sushi.

Technical Data:

Varietal Composition: 100% Grüner Veltliner

Appellation: New York, Finger Lakes

Aging Protocol: 24 months in 100% Stainless steel.

Alcohol by volume: 11% *Residual sugar:* 1% (off-dry)

Production Volume: 744 bottles