

A BUBBLY GRUNER

The Wine: Szigeti Gruner Veltliner Brut,
NV, Neusiedlersee, Austria

The Cost: \$21

The Shop: [Veritas](#)

Tasting Notes:

Aromas: fresh lime, stone fruit, peppery
note

Palate: green apple, citrus, savory
spiciness

Finish: delicate yet complex, crisp, clean, lingering dry finish



Region:

Austria is best known for its crisp and refreshing single varietal white wines made from Gruner Veltliner and Riesling along with elegant, earthy reds from Pinot Noir and local varieties like Zweigelt and Baluf Frankisch. The Neusiedlersee wine region is in the Austrian state of Burgenland in the east which shared a border with Hungary. One of the main geological features of this area is its namesake Lake Neusiedl, a large lake that extends between various wine regions and over the border of Hungary. The large water surface of the lake heats up in the summer and releases stored heat at night. Certain areas planted around the lake are conducive to the growth of botrytis, and the area is known for both dry, red wines and sweet, botrytis-affected white wines.

Varietal:

Gruner Veltliner is Austria's most widely planted grape and accounts for nearly one-third of all the country's vineyard plantings. Most of these plantings are concentrated in the areas of Niederosterreich and northern Burgenland. Gruner Veltliner producers versatile wines with distinctive minerality and green vegetable, stone fruit, herbaceous, and peppery notes. It can also develop honeyed, toasty notes with age and styles range from light-bodied, low alcohol dry wines to fuller-bodied, higher-alcohol dry and viscous sweet wines. This Gruner Veltliner is a spritz version bottled with a small amount of residual

carbon dioxide producing a fresh, zippy style wine ideal for pairing with spring and summer fare.

Producer:

Szigeti (pronounced ZIG-it-ee) was part of the new wave of Austrian sparkling wine producers in the 1990s who focused on high-quality, traditional method Sekt. The company began in 1991 when brothers Peter and Norbert Szigeti took over the family business in the village of Gols. Norbert trained in enology and worked in a large sparkling wine firm in Vienna, while Peter completed hotel management school and worked both in Austria and abroad. Szigeti operates as a négociant, buying fruit from contracted growers and owning no vineyards. A broad range of wines are produced, all by the traditional method, and all made in fresh style with clear varietal expression. In 2018, Peter Szigeti became the sole proprietor of the winery.

Food Pairing:

The still version of Gruner Veltliner is a crisp wine that pairs well with richly flavored foods, and this bubbly version can do the same. Think spiced crab cakes, grilled prawns, raw oysters, or a simple arugula salad. Classic Austrian dishes like veal schnitzel would be a perfect pairing or even homemade (or take out) fried chicken. Remember, bubbles and fried everything are terrific together!



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