

# STAGÅRD

# Handwerk

2021

## GRÜNER VELTLINER

### TECHNICAL SHEET



This grüner veltliner is sourced from a selection of south facing, mountain and terrace vineyards all in the Pfaffenberg, but specifically from two lieux-dits called Danzern and Pitschental. The grapes were crushed and macerated for 24hr before spontaneously fermenting in stainless steel, and 10% in neutral oak, where it remains on the lees and 2% whole berries for 8-10 months.

Bright yellow-green, silver reflections. Fine yellow tropical fruit, delicate apricot, some blossom honey, mineral touch. Complex, juicy, elegant texture, a hint of fruity sweetness, some mango, integrated acid structure, silky finish, fine salty nuances, shows length and certain ageing potential.

**93 PTS**  
**FALSTAFF**

**92 PTS**  
**JAMES SUCKLING**

**89 PTS**  
**ROBERT PARKER**

VARIETAL | Grüner Veltliner  
CLASSIFICATION | Kremstal DAC Reserve  
COUNTRY | Austria  
REGION | Niederösterreich  
APPELLATION | Kremstal  
VINEYARD | Danzern and Pitschental  
ORIENTATION | South  
SOIL | Loam, Gravel, Rock  
FARMING PRACTICE | Certified Organic by LACON  
VINIFICATION | Stainless steel and neutral oak  
ELEVAGE | Stainless steel, 10% neutral oak  
ALCOHOL | 12.5%  
ACIDITY | 4.5 g/L  
RESIDUAL SUGAR | 3.3 g/L  
SUGAR FREE EXTRACT | 17.3 g/L  
MALOLACTIC | Yes  
BOTTLE SIZE | 750 ml