



## MESSWEIN GRÜNER VELTLINER



|  |                      |                         |
|--|----------------------|-------------------------|
|  | <b>Wine Type</b>     | White Wine              |
|  | <b>Vintage</b>       | 2020                    |
|  | <b>Style</b>         | Aromatic Whites         |
|  | <b>Country</b>       | Austria                 |
|  | <b>Region</b>        | Krems                   |
|  | <b>Grower Name</b>   | Weingut Stift Goettweig |
|  | <b>Grape Variety</b> | Gruner Veltliner        |
|  | <b>ABV</b>           | 12.00                   |
|  | <b>Closure</b>       | Screw Cap               |
|  | <b>Allergens</b>     | Sulphites               |
|  | <b>Method</b>        |                         |
|  | <b>Product SKU</b>   | MESSWEINGV20            |

### GROWER



#### Weingut Stift Goettweig

Stift Gottweig is one of Austria's oldest wine estates and best exponents of its trademark grape Grüner Veltliner. Steeped in tradition the winery traces its roots back to the year 1083 and the foundation of the vineyards clustered around the Göttweiger Berg in Kremstal.

[View More Wines By Weingut Stift Goettweig](#)

### GRAPE



#### Gruner Veltliner

Gruner Veltliner is a white grape variety that is very much an Austrian speciality. Planted on more than a third of Austria's vineyards, it ripens late and produces characteristic, perfumed wines of substance, with zesty citrus, crisp green fruit and a hallmark white pepper spice on the finish.

[View More Wines With Gruner Veltliner Grapes](#)

### TASTING NOTES

The Göttweiger Messwein, or Altar wine, has been an institution in this Benedictine monastery, for centuries. It is vinified as light fresh wine with fruity aromas of passion fruit, pineapple and grapefruit. The flavours are full and generous, showing zesty lime notes and more grapefruits with a long finish with a touch of white pepper.

#### Food Matches

Wiener Schnitzel, Tempura Prawn & Thai Green Curry