

LUSTIG



GRÜNER VELTLINER

Product of Austria

1 liter

LUSTIG

Wine Name: LUSTIG

Vintage: 2011

Appellation: Weinland - Landwein

Blend: 100% Gruner Veltliner

Origin of grapes: Niederoesterreich

Size of vineyard: Several vineyards

Treatments in vineyard: Sustainable

Farming techniques: Green cover - no herbicides



Date of Harvest: Oct-11

Method of Harves: Computerized machine harvesting 50 % + 50% Handharvesting

Method of Pressing: Pneumatic press only 1+2 Fraction

Pre-fermentation techniques: Filtration of must by cold precipitation

Length of maceration: 6 hours

Fermentation Vessel: Stainless

Malolactic Fermentation: No

Period of contact with fine lees: 8 weeks

Yeasts: Cultivated yeast

Vinification method: Fermentation at 64 ° F for 10 days, then the must rests at 40°F followed by separation from the gross lees. 8 weeks on fine lees.

Filtration and fining methods: Paper filter, fining with bentonite

pH Level: 3.5

Alcohol: 12.00%

Residual Sugar: 3 g/l

Size of Barrels: 4800 liter stainless steel tanks

Length of time in bottle before release: 1 month

Number of bottles produced: 150,000

Tasting Notes

With great balance between fruit and acidity, notes of citrus and green apple are featured in this crisp and mineral, easy drinking white wine. Although perfect on its own, it will pair especially well with oysters, sushi, salads, asparagus, spicy foods and fried foods.

Vintage Notes

2011 was an excellent vintage. The wine features perfect balance, freshness and aromatics due to the ideal weather conditions.

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