



GRUBER RÖSCHITZ GRÜNER VELTLINER HUNDSPPOINT

£22.90

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Gruber Roschitz is a pioneering winery in the Weinviertel wine-growing region of Niederösterreich to the west of Vienna. Today it is run by third generation siblings Ewald, Maria and Christian Gruber who have raised the quality expectations of this underappreciated region. They make top quality Gruner Veltliner and Riesling as well as an outstanding Zweigelt plus Chardonnay and Pinot Noir. The entire vineyard is certified organic.

A series of small hills rise up around the village of Roschitz, and it is here that the best vineyards are found. Hundspoint is a single vineyard with a southern exposure, dedicated to Gruner Veltliner. The clay-loess soil stores water, ideal for warm, dry vintages. Clovers are also planted in every row to supply nitrogen and loosen and aerate the soil.

The grapes are destemmed and softly pressed without oxygen then fermented at controlled temperatures in stainless steel vat. The wine rests on the fine lees for 5 months before the bottling at the beginning of March.

Tasting Note: A white of subtle weight and power with silky yellow fruits, peach and quince, a mouthfilling texture and lingering stony finish

Farming Practices: Vegan - Organic - Contains sulfites

Food Match: Ideal with haddock ceviche or mushroom tagliatelli.

Closure: Screwcap

