



GRUBER RÖSCHITZ KÖNIGSBERG RIESLING 2018 MAGNUM

£43.00

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SKU: AUWRK150

Categories: <u>Riesling</u>, <u>White</u>, <u>Vegan</u>, <u>Austria</u>, <u>Dry</u>, <u>£20</u>

- £49.99 Wines, Magnum, Organic

Gruber Röschitz 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 Grüner 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 Röschitz, and it is here that the best vineyards are found. Königsberg is a single vineyard, dedicated to Riesling and located at 353 meters above sea level. The soil is composed of granite and calcium deposits which bring an exceptional minerality to this cuvée. The grapes are hand picked, destemmed and softly pressed without oxygen then fermented at controlled temperatures in stainless steel vat. Farming Practices: Vegan - Organic - Contains sulfites Tasting Notes: Aromas of lime, white flowers and minerals. This is a precise, fresh expression of dry Riesling with great elegance and cleansing acidity. Delicious now but will age beautifully. Food Match: Perfect with Thai salads or dover sole with lime and ginger.

