

# Grosse Reserve 2014

## g.U.

TOPF



**quality category**  
**grape varieties**

Grosse Reserve g.U.

1/3 Grüner Veltliner  
1/3 Pinot Noir  
1/3 Chardonnay & Pinot Blanc

**vintage**  
**country of origin**  
**wine region**  
**appellation**  
**vineyard**  
**soil**  
**planting year**  
**planting density**  
**harvesting date**  
**vinification**

2014

Austria

Lower Austria

Kamptal

Hasel, Stangl, Offenberg

loess, chalk, crushed stone

1992

approx. 4,000 vines/ha

early September 2014

harvested in small picking bins,  
whole cluster pressing

1st fermentation in 300lt., 600lt. &  
2500lt. barrels,

long yeast contact, bottle filling and  
beginning of bottle fermentation in  
May 2015

**aging**

longest possible yeast contact in the  
bottle, according to demand we  
disgorge

**must weight**

15.5° KMW

**alcoholic content %**

12.5

**acidity g/l**

6.0

**residual sugar g/l**

0

**drinking temperature**

10°C

