

PEPP GRUNER VELTLINER NIEDEROSTERREICH GREEN!



100% Grüner Veltliner. A dry white. Elegant aromas of apple and pear with a peppery feeling, herbs and citrus. A touch of spritz on the palate. Juicy acid and orchard fruits combine harmoniously with sweet, white currant and white pepper on the charming finish. Straight and delicious food partner, try paired with seafood.

Röschitz lies on the granite plateau of the Waldviertel, in the foothills of the Manhartsberg mountain ridge in Lower Austria – perfect conditions for growing wine, possibly the best place for growing wine in the region. That crystalline bedrock is common to Beaujolais, Muscadet and outcrops in Alsace, and gives a fresh, mineral quality to the wine. The vineyards are located between 250-360m. Even at the height of summer, the nights are rather cool. Arid soil over bedrock, with granite and partly covered with loess. The crystalline bedrock in combination with a rather cool climate makes it possible to produce a particularly elegant wine with a delicious minerality that maintains acidity and freshness, while developing complex fruit. Very unique! What's more: There is hardly any rain. The dry climate and the bedrock force the roots of the grapes to grow down deep into the soil. This leads to particularly delicate wines with great minerality.

Maria and Christian Gruber are part of one of the largest family wineries in Austria and the top producer in Röschitz, about an hour northwest of Vienna in the Weinviertel. Maria works in marketing and Christian in the vineyards. They wanted to come up with a project of their own, one with a more youthful image. Pepp is the result: vibrant Gruner and zippy Zweigelt for easy-drinking. Most of the vineyards the Grubers cultivate around Röschitz are their own, but they also work together with other winegrowers. Some vignettes are rather small, but the wine estate comprises a total of 150 different vineyards. This makes the harvest a true logistical challenge. The grapes are completely hand harvested in small batches. The small but crucial differences between the various vineyards, soils and microclimates ensure that the Grubers can offer unique and highly diverse wines ranging from fruity and elegant to more full-bodied.

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Tasting Note:

PEPP GRUNER VELTLINER
NIEDEROSTERREICH GREEN!
100% Grüner Veltliner. Elegant aromas of apple & pear with a peppery feeling, herbs & citrus; delicious minerality; juicy acids & orchard fruits with sweet white currant & white pepper on the finish.

Shelf Talker:



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