

## GRÜNER VELTLINER

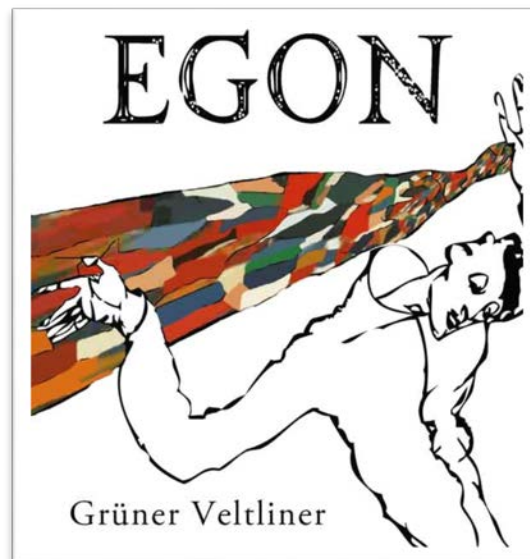
## EGON

In the spirit of Vienna's *Heurige*, young and fresh wines that are drunk locally in the winemaker's tavern, we bring you Egon Grüner Veltliner in a 1-liter bottle. Hailing from Niederösterreich (Lower Austria) in Kremstal, Egon is made exclusively for T. Edward by a family that's been making wine in the region since 1868.



Sustainably farmed on soils of Loess and Konglomerate, these vines grow along the right bank of the Danube across from the Wachau alongside some of Austria's oldest vines. With vineyards facing mostly east or south, the unique soils and continental climate yield wines that are fruity, spicy and peppery with great minerality.

Harvested at 50hl/ha, the grapes are whole cluster pressed and vinified in stainless steel at 18°C. With great acidity, this Qualitätswein wine is bottled not under bottle cap but beneath Stelvin screwcap, as required by Austria's DAC for a wine of this quality.



**Varietal/Blend:** 100% Grüner Veltliner

**Farming:** sustainable

**Soil:** Loess & Konglomerat (primary rock, created during the Ice Age)

**Vine Age:** 10-15 years old

**Fermentation:** stainless steel

**Aging:** N/A

**Alcohol:** 12%

**Fined:** yes

**Filtered:** yes

**Production #s:** 1,000 cases

**Country:** Austria

**Region:** Niederösterreich

**Sub Region:** Kremstal