

## Nikolaihof Hefeabzug Grüner Veltliner Austria 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2020  
**GRAPE** Grüner Veltliner  
**GEOGRAPHY** Europe  
**COUNTRY** Austria  
**LARGER REGION** Weinland  
**SMALLER REGION** Niederösterreich  
**SUB REGION** Wachau

### Rationale

Native to and most commonly found in Austria, the country's most significant white wine variety, Grüner Veltliner (called 'Groo-vee' by many and uber-hip wine drinker) translates to "Green Wine of Veltlin". Veltlin was an area in the lower Alps during the 1600s that is now part of Valtellina, Italy. While the grape has been around for some time, it is only in the past decade or so that it has attracted much attention from sommeliers, epicures, and those who seek new flavors and taste experiences.

Styles can range with some displaying aromas and flavors of white pepper, caraway, lentil, and green bean, while others are punctuated by notes of green pepper, white tea, ginger, and lime.

The Wachau is a diminutive but essential wine district on the Danube River in northern Austria. As one of Austria's most famous and respected wine regions, Wachau is known for its full-bodied, pepper-tinged Grüner Veltliner, as well as rich, steely Riesling. Wachau Grüner Veltliner is perhaps the most iconic of all Austrian wine styles: racy, aromatic and intense, these Grüner's are marked by zesty citrus notes and nuances of white pepper and (often) caraway.

Nikolaihof is the oldest wine estate in Austria, whose history goes back almost 2000 years to Roman times. The foundations are relics of a 63 BCE Roman fort, their cellars are ancient (Roman ruins converted to a church crypt), and in more modern terms, the estate has farmed biodynamically since 1971, making it one of the world's oldest biodynamic wineries.

### Sight

**BRIGHTNESS** Star Bright  
**CLARITY** Clear  
**COLOR DEPTH** Light  
**COLOR** Straw  
**HIGHLIGHTS** Green  
**BUBBLES** No

### Structure

**RESIDUAL SUGAR** Dry  
**ACID** Med+  
**ALCOHOL** Medium  
**PHENOLS** None  
**TEXTURE** Lean / Tart  
**FINISH** Med+  
**COMPLEXITY** Med+

### Aroma & Taste

**CITRUS FRUIT** Meyer Lemon • Key Lime • Lemon • Lime *Condition: Fresh, Ripe Part: Flesh*  
**TREE/VINE FRUIT** Pear (Green) • Apple (Green) • Quince • Pear (Asian) *Condition: Fresh, Ripe*  
**STONE FRUIT** Apricot • Plum (Green/Yellow) • Nectarine (White) *Condition: Fresh*  
**TROPICAL FRUIT** Starfruit • Guava • Kiwi *Condition: Fresh*  
**FLORAL** Apple Blossom • Lemon / Lime Blossom *Condition: Fresh*  
**OTHER VEGETABLE** Fennel / Anise • Radishes • Ginger / Root  
**HERBAL** Sage • Chervil • Verbena  
**OTHER SPICES** White Pepper • Caraway • Sesame / Candy  
**INORGANIC EARTH** Mineral / Rock  
**OAK AGING** No  
**OXIDATION/NUTTINESS** Pinenut • Cashew  
**PERCEIVED WINEMAKING CHOICES** Lees Contact