

# HASEN SPRUNG



## Grüner Veltliner

Niederösterreich GV, Krems, Austria

### GRAPE VARIETY

100% Grüner Veltliner

### VINIFICATION

Hand-picked grapes are gravity fed from intake to the lower press house, then to the fermentation cellar below. Whole grapes are gently pressed resulting in pure, fresh-fruity wines. The must is fermented with cultured yeast in temperature controlled stainless steel tanks. Bottles are filled without oxygen contact to ensure the wine is fresh and fruit flavors are preserved.

### ESTATE

Hasen Sprung is produced by *Winzer Krems*, a grower's cooperative located in small picturesque town of Krems, in the heart of the Niederösterreich DAC. This famous region is situated in the Danube Valley, 40 miles west of Vienna, and marks the eastern border of one of Europe's most beautiful river landscapes - the Wachau. Most of the vineyards in Krems rest on sun-exposed primary rock and loess terraces with difficult access. The influence of the river Danube produces a mix of warm air from the South-East and cool air from the North. This micro-climate and the "loess" soil (prehistoric rock), give the wines their distinctive full fruit aroma. Winzer Krems is owned by 880 winegrowers who grow their grapes on nearly 3,000 acres in Krems and the surrounding wine growing regions. The winegrowers observe guidelines for pruning, soil treatment, foliage treatment and pest management. Quality consultants confirm compliance with these guidelines throughout the entire cycle of the wine year.

### TASTING NOTE

Yellow straw color. Aromas of flowers and peach with white pepper notes. Light to medium bodied and dry, with well-balanced, crisp acidity, and flavors of spice, light herbs and minerals.

### FOOD PAIRING

Pair with most lighter meat dishes, especially veal and fish specialties and, of course, "Wiener Schnitzel".



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