

THE
OXFORD
WINE
COMPANY

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Thomas Stopfer, Ried Steinberg Grüner Veltliner,
Wagram

£17.99

Vintage:	2017
Bottle Size:	75cl
Alcohol %:	13.50%
Country:	Austria
Description:	<p>The nose is aromatic, racy and offers intensity as well as complexity. It reveals notes of flowers (white flowers, rose, lily of the valley) and citrus associated with small notes of green apple and an imperceptible touch of pepper (in the background). The palate is fruity, juicy, mineral, well-balanced and offers good definition, a fine acid frame, finesse, precision, tension as well as a good guideline. On the palate this wine expresses notes of ripe lemon, zest of lime/mandarin and flowers (white flowers, rose) associated with small touches of ripe/crushed flat peach, flint as well as discreet touches of exotic fruit (in the background). There are hints of fresh fruit, flowers and a hint of fresh almond on the aftertaste.</p>
Cepages:	Grüner Veltliner
Group:	Austria
Sub group:	
Colour:	White
Closure:	Screwcap
Producer:	
Website:	http://www.weinhof-stopfer.at/
Organic/Bio Status:	
Food / cocktail match:	THE wine for fruit salad, or light aromatic dishes.
Food / cocktail recipe:	
Press	<p>"This tiny vineyard is producing wines that truly reflect their unique terrior and Thomas Stopfer keeps a careful eye on every aspect of the operation" - Jaime Goode, The Wine Anorak.</p>
Awards	

Other Info:

The estate is located in the municipality Ruppersthal in the Lower Austrian wine region Wagram. This traditional family has been practicing viticulture here for several generations. Today the operation is managed by Thomas Stoepfer.

The vineyards cover eight hectares of vineyards in the vineyards Kogelberg and Steinberg (Großweikersdorf). They are planted to 80% with the white varieties Grüner Veltliner, Roter Veltliner, Pinot Blanc, Riesling, Rivaner and Gelber Muskateller, as well as to 20% with the red varieties Zweigelt and Cabernet Sauvignon. In the vineyards are environmentally friendly, tended with natural management. These include planting between rows for the purpose of regulating the water balance and the use of natural resources. The majority of the wines are aged in steel tanks and depending on the specific wine, spend typically three weeks to five months in the bottle.

Among the premium wines include the two developed in 500-liter acacia barrel white wines Grüner Veltliner Steinberg which is fermented spontaneously.