

VINO FINO

Explore a World of Wine

HIEDLER GRÜNER VELTLINER LÖSS 2022



Original price was: \$36.99. ~~\$31.99~~ Current price is: \$31.99.

Product Code:	8711	Closure:	Screw Cap
Country:	Austria	Unit:	Each
Region:	Niederösterreich	Volume:	750ml
Sub Region:	Kamptal	Alcohol:	12.0%
Style:	White	Grape:	100% Grüner Veltliner
Variety:	Grüner Veltliner		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

An elegant Gruner from the grape's homeland, Austria. Hiedler's basic estate wine used to be called 'Spiegel', but has been split into alternative expressions Langenlois and this one called Löss, which means Loess in English and refers to the richer sediment soils on which it was grown. Another beautiful Hiedler that shows why Gruner is weirdly like great Burgundy, but cheaper.

Winery notes (2022 Vintage)

"The Grüner Veltliner Loess forms the basis of our range. The grapes thrive on the loess soil that gives it its name. These have evolved over thousands of years. It is primeval mineral dust from alpine weathering rock, ground under the weight of Ice Age glaciers. Violent storms have deposited this dust, consisting of lime, dolomite, feldspar, quartz, mica and clay minerals, along the Danube and its side valleys. The mineral-rich and porous subsoil characterises the typically light fruit and fine flavour of this Veltliner.

Fruity entrée, extremely fine floral scent, young apple, mirabelle plum, wonderful light Veltliner spice; Yellow fruity on the palate, apple again, juicy interplay of fruit and acidity, beautiful texture, a versatile food accompaniment."

Reviews for previous vintages below...

92/100 JamesSuckling.com (2019 Vintage)

"A layered, creamy textured white with sliced-pear, flint and dried-mango character. It's dry and flavourful. Lovely finish.

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Drink and enjoy."

90/100 Wine Enthusiast (2020 Vintage)

"Firm and well structured, with fine concentration for a silky wine. There are yellow apple, nectarine and hominy flavours, shaded by notes of lemon meringue and spice. It is a classic example with a spice-infused finish."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch