
KUENHOF VELTLINER



Region: Alto Adige, Italy

Appellation: Südtirol Eisacktaler DOC

Grapes: 100% (Grüner) Veltliner

Farming: Practicing organic

Age of Vines: Planted in 1986

Altitude & Soil Type: 550-750 M, Schist & Quartz

Typical Harvest Time: Mid September through October

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: Aged in a mixture of stainless steel (70%) and acacia wood barrels (30%), on the lees, for 5 to 7 months

Finishing: Layer filtration and natural cold stabilization

Production: 10,000 bottles annually

Notes from Oliver:

'Kuenhof' is a farmhouse that dates from the 12th century. Just south of the town of Brixen/Bressanone, it was for centuries owned by the Bishop of Bressanone, and then for the last 200 years it has been in the family of the current owners. The Pliger family has been bottling there wine in the cellar under the house since 1990. These wines stand out like beacons -- great terroir, careful grape-growing, brilliant winemaking, and extraordinary wines.

The Pliger's Veltliner bottling is in between the Riesling and the Sylvaner in weight, and it is silky and elegant on the palate with a very attractive balance between acidity and fruit flavors. The flavors are hard to describe, as is so often the case with very good wine, but include hints of peach, melon, and herbs. Pairs elegantly with vegetable dishes and light meats.