



## Sohm & Kracher Grüner Veltliner Single Vineyard 2020

The single Vineyard gruner veltliner is the flagship of the collaboration between Aldo & Gerhard. The wine comes from a vineyard full of gneiss, lime & loess. The maturation takes place in large 1000l oak barrels.

All this results in one of the truly great gruner veltliners of Austria. In the glass you can expect a mineral, rich, structured wine. Despite the power a very pure and elegant wine. In terms of aromas you can expect all the good that the grape has to offer; with just that little bit extra to make it a truly great wine.

Sohm & Kracher is the collaboration between two greats in the Austrian wine scene. Aldo Sohm is a sommelier and was voted best sommelier in Austria four years in a row. After working for more than 10 years at the best restaurants in Austria, he chose to move to the USA. And then also became the best sommelier in the USA. This allowed him to participate in the 'Best Sommelier of the world' competition. The young man can now also pin this medal on his sleeve. Gerhard Kracher is the son of the legendary winemaker Alois Kracher. Like his father, Kracher is mainly known for his sweet wines. He had big shoes to fill, because his father was known as one of the best winemakers in the world when it came to dessert wines. Fortunately, Gerhard can meet the expectations.

Together they set up the Sohm & Kracher project. The aim was to show what their interpretation is of Austria's most iconic grape, the Grüner Veltliner. Two goals were formulated: the wines should not be too high in alcohol (often an issue with ambitious Gruner Veltliners) and they should retain sufficient freshness.

In our humble opinion, one of the better price/quality ratios you can find in Gruner Veltliner in Belgium. But judge for yourself.

**36.78 €**

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|------------------|--------------------------|
| Winery           | Söhm & Kracher           |
| Country - Region | Austria, Weinviertel     |
| Winestyle        | White: complex & mineral |
| Grape Variety    | Grüner Veltliner         |

|                    |                                               |
|--------------------|-----------------------------------------------|
| Viticulture        | Traditonal                                    |
| Winemaking         | Hand picking, spontaneous fermentation        |
| Maturation         | 24 months in 1000l oak barrels                |
| Drinking window    | 2024-2033                                     |
| Gastronomy         | Shellfish, heartier fish dishes, risottos,... |
| Volume (cl.)       | 75.0                                          |
| Alcohol percentage | 13.5                                          |