



At Style International Ltd 品尚國際有限公司

Austria, 2007 GrüVe



9809 Name: - GrüVe  
Variety: 100% Grüner Veltliner  
Residual sugar: 2,5 g/l

Vintage: 2007  
Acidity: 5,3%  
Cellaring Potential: 2010

**Wine review:** JANCIS ROBINSON UK 15.5 Drink 2008  
Smells a bit mousey. Ok but simple and still has some acetone hcharacter!

**Food accompany:** Only 11,5 %vol and its fine fragrance are perfect prerequisites for an appetizer and a wine to be taken during summer days. It also matches perfect grilled, breaded and braised meat.

**The wine** -Sporting a modern art label, the GrüVe offers freshly mowed grass and white pepper aromas and flavours; it has very good richness of fruit and balance. Each year anew the lightest and most lively Grüner Veltliner is appointed as GrüVe and subsequently decorated with a new painting by famous Austrian artist Christian Ludwig Attersee. He subtitled his artistic interpretation of the harvest 2007 "GrüVe-Tanz".

**The soil:** eroded primary rock and loess soil

**The wine-making** -The grapes for GrüVe are harvested at the end of September. The berries are carefully destemmed and then gently pressed. The temperature-controlled, cool fermentation in stainless steel tanks promotes the development of fine fruit and aromatic components of the Grüner Veltliner grape.



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奧地利, 2007 GrüVe



9809 名字: - GrüVe

葡萄收穫期: 2007

品種: 100% Grüner Veltliner

酸度: 5,3 %

剩餘糖: 2,5 g/l

藏酒潛力: 2010

**評論:** A VinoVenue 最暢銷, 大約 2003 年從奧地利 Jurtschitsch Sonnhof Gruner Veltliner 推出后, 這個穿明亮綠, graffiti-風格標籤的葡萄酒成爲讓人瘋狂的葡萄酒商標。(舊金山 Chronicle November 11, 2004)

**食物搭配:**酒精濃度不超過 11,5 % 的葡萄酒是適合在夏天飲用, 它優良香氣是必備對於頭盤. 它与烤制食物匹配完美, 例如烹制面包和燉熟的肉.

**葡萄酒**-現代藝術標籤, 這種 GrüVe 清新的香草氣味和白胡椒香味和濃烈的水果味搭配得平衡口感非常好. 每一年指定由奧地利著名畫家 Christian Ludwig Attersee 為 GrüVe 重新用栩栩如生的新油畫和細體鉛字做裝飾. 他用畫對於那收割情形做里微妙的解釋. 2007 "GrüVe-Tanz".

**土壤:** 巖石和黃土土壤被腐蝕的根源

**葡萄酒制造** - GrüVe 的收成期是九月末. 逐漸地壓制那漿果注意控制溫度, 在低溫的不銹鋼桶內發酵升華, 由優良水果和芬芳組成的那 Grüner Veltliner 葡萄.



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## 2007 Grüner Veltliner Dechant Alte Reben



9810 Name: - Grüner Veltliner Dechant Alte Reben Vintage: 2007

Variety: 100% Grüner Veltliner

Acidity: 4,9‰

Residual sugar: 4,5 g/l

Cellaring Potential: 2018

**The Ultimate Austrian Wine Guide from Falstaff Magazin.91-93 point**

**Wine review:** UK JANCIS ROBINSON, 17.5 Drink 2008-12j, very full and rich and opulent. Gorgeous! Lemon cream! Off dry – definitely drink with food please. Very long.

**The wine** The Alte Reben (old vines) Grüner Veltliner comes from our oldest vines (45 years old in average) from the Dechant vineyard. Low yields (30hl/ha) lead to very concentrated and age worthy wines that display the distinctive varietal and vintage characteristics with its of mineral flavours especially well.

**Awards:** Sliver 2008 Decanter world wine award

**Food accompany:** Being complex and powerful this wine goes perfectly with grilled dishes, beef and sheep and, of course it suits well cheese.

**The wine-making:** The small-berried grapes coming from vines over 40 years old are carefully picked by hand when they are fully ripe at the end of October; the yield from these ancient vines is extremely low (ca. 30 hl/ha). The undamaged grapes are transported to the press house in small crates stacked onto trailers with a very good suspension. There they were destemmed, crushed and left to rest on the skins for several hours. Subsequently they were carefully pressed with a pneumatic press at very low pressure. The cleared free-run juice is slowly fermented at low temperatures in stainless steel tanks. The young wine then rests on the fine lees under perfect conditions 14 meters below surface level in our 700-year-old natural cellar until it is bottles in late spring.



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奧地利, 2007 Grüner Veltliner Dechant Alte Reben



9810 名字: - Grüner Veltliner Dechant Alte Reben

葡萄收穫期: 2007

品種: 100% Grüner Veltliner

酸度: 4,9‰

剩餘糖: 4,5 g/l

藏酒潛力: 2018

**獎:** 銀 2008 Decanter 世界葡萄酒獎

91-93 點 Falstaff 雜誌奧地利最終葡萄酒引|導雜誌.

**那葡萄酒:** The Alte Reben (老年葡萄樹) Grüner Veltliner 來自我們年老的葡萄樹 (平均樹齡 45) 從 Dechant 葡萄園. 低出產 (30hl/ha)但與陳年知名葡萄酒相比卻能顯示出那與眾不同的品種和最佳的領導地位, 盡顯其特性同它特別礦物味.

**食物搭配:** 這個葡萄酒本質復雜和強烈的香氣最好完美地同烤肉盤, 牛肉和綿羊和芝士搭配.

**葡萄酒:** 成熟的葡萄掛滿年老葡萄樹,在十月結束前成熟的葡萄經全人工採摘下來; 這些遠古的葡萄樹是非常地低 (ca. 30 hl/ha). 出產完整無損葡萄拖車運送到壓榨庫房的柳條箱懸浮好. 在那里它們再壓碎和剩下果皮淨待幾個小時. 隨後它們是小心地同裝滿空氣的非常低壓力壓榨. 清除出來的果汁在低溫的不銹鋼桶里慢慢地發酵. 新出葡萄酒在酒槽過濾完美條件低于水平面 14 米的 700-年歷史自然酒窖至春天入瓶.



At Style International Ltd 品尚國際有限公司

Austria, 2006 Grüner Veltliner Schenkenbichl Auslese



9815 Name: Grüner Veltliner Schenkenbichl Auslese      Vintage: 2006  
Variety: 100% Grüner Veltliner      Acidity: 7,1%  
Residual sugar: 76 g/l      Cellaring Potential: 2021

The Ultimate Austrian Wine Guide" from Falstaff Magazin. **91-93 point Wine**

**review:** UK JANCIS ROBINSON, 7.5 Drink 2008-10

Very rich and exciting and dense and spicy but with great richness and flattery too. This winery is doing very well!

**The wine** - This Auslese is very elegant, subtle and multilayered of dried fruit and a hint of botrytis. The complex aromas are mirrored on the palate, where their complemented by harmonious sweetness and a fine woven acidity structure. It displays elegant fruit flavours and a long refined honeyed finish.

**Food accompany:** This wine is a wonderful match for all pâtés and desserts.

**Ried Tanzer** - The Schenkenbichl site has a profound soil profile, which includes a rare brownish-black earth. The vines are capable of rooting deeply and absorbing the nutrients and minerals from different soil layers. The airy southern site benefits from warm western winds. Thus, the grapes stay healthy until late autumn and can be left in the vineyards until they naturally reach their full natural concentration. There, the old Grüner Veltliner vines yield wines with full complexity, expression and elegance.

**The wine making** - The over-ripe shrivelled grapes were selectively picked by hand at the beginning of November with a sugar content of 26° KMW (appr. 130° Öchsle). The grapes were then carefully transported to the press house in small crates to protect the berries from being crushed in the field, and subsequently, the whole clusters were very gently pressed. Due to the slow fermentation in stainless steel tanks the aromatic components are preserved in an optimal way. After a maturation period in the 700 year old cellar labyrinth the wine was bottled in June.

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At Style International Ltd 品尚國際有限公司



奧地利, 2006 Grüner Veltliner Schenkenbichl Auslese

甜葡萄酒



9815 名字: - Grüner Veltliner Schenkenbichl Auslese 葡萄收穫期:2006  
品種:100% Grüner Veltliner 酸度: 7,1%  
剩余糖:76 g/l 藏酒潛力:2021

91-93 點 Falstaff 雜誌奧地利最終葡萄酒引|導雜誌.

**那葡萄酒** -這 Auslese 非常優雅, 微妙多層次的干水果同少許葡萄孢菌素. 那復雜芳香是映出上腭味覺, 它們補足協調這甜蜜美好織酸度結構. 它顯示非常優雅水果味和長精制完美多蜜.

**食物伴奏:** 這葡萄酒極好配餐后甜點.

**Ried Tanzer** - 那 Schenkenbichl 地點持有深刻的土壤剖面, 哪個包括稀罕在呈褐黑色土壤內. 這葡萄樹能深深地和吸收營養同礦物從不同土壤層次. 那南方通風地點有助於暖西風. 從而那葡萄逗留健康到遲, 秋天和可以逗留葡萄園到它們自然地延伸它們完全自然集中. 在那里老的 Grüner Veltliner 葡萄樹出產葡萄酒同全復雜, 表達非常優雅.

**葡萄酒製造** - 那越過成熟的 shrivelled 葡萄我們選擇性用手摘下十一月開始有 26° KMW (估計. 130° Öchsle)容量糖, 那葡萄我們條箱是非常小心地運送到壓庫房從壓碎在那田地, 和隨後全部叢我們非常輕輕地壓制的. 因為慢的發酵不銹鋼桶那芬芳的組成保護在最佳路. 之后成熟在 700 年歷史自然環境酒窖那年輕葡萄酒六月入瓶.

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Austria, 2007 Riesling Zöbinger Heiligenstein



9812 Name: - Riesling Zöbinger Heiligenstein Vintage: 2007

Variety: 100% Riesling Acidity: 5,9%

Residual sugar: 3,6 g/l Cellaring Potential: 2016

**"The Ultimate Austrian Wine Guide" from Falstaff Magazin.92 point**

**Wine review:** UK JANCIS ROBINSON, 16.5+ Drink 2008-12

More savoury and mineral than the Platin, though pretty closed on the nose.

Finely texture and pronounced minerality on the palate. (JH)

**The wine** - This showcase Riesling vineyard is located in a enclosed nature reserve with Mediterranean fauna and flora. The unique bedrock consists of desert sandstone and volcanic deposits, and is extremely barren. The vines which are planted on terraces supply full-bodied, refined Rieslings of class and character with a memorable finish and great ageing potential.

**Food accompanly:** An ideal wine companion for light, modern cooking. The wide range of matching dishes includes seafood and fish as well as various white meats (chicken, veal, pork) and even curd cheese.

**Ried Zöbinger Heiligenstein:** -The Heiligenstein is one of the prime vineyard sites for Riesling in this wine region. It boasts a very rare geological formation, laden with reddish, eroded desert sandstone originating in the Permian period - 270 million years ago – with conglomerates made from volcanic material. The name "Heiligenstein" has a long history. The medieval name, "Hellenstein", which refers to the "hellish-hot" sunshine on the south slope, was changed to today's form by regional pronunciation.

**The wine making:** - The fully ripe grapes were selectively harvested by hand into stackable crates in several passages at the end of October. The crates were then carefully transported to the press house where the unscathed grapes were carefully crushed and cold soaked for 10-12 hours. The cleared juice was then slowly fermented in cooled stainless steel tanks at approximately 18° Celsius so as to preserve the delicate aromas and flavors of the grape. The young wine then rested on the fine lees at 11° Celsius in our naturally conditioned, 700 year-old natural cellar. The Riesling Heiligenstein is bottled at the beginning of March of the year following the harvest.



At Style International Ltd 品尚國際有限公司

奧地利, 2007 Riesling Zöbinger Heiligenstein



9812 名字: - 雷司令 Zöbinger Heiligenstein 葡萄收穫期: 2007  
品種: 100%雷司令 酸度: 5,9%  
剩余糖: 3,6 g/l 藏酒潛力: 2016

92 點 Falstaff 雜誌奧地利最終葡萄酒引導雜誌.

**葡萄酒** - 雷司令葡萄地處地中海沿岸的自然環境. 獨特的礦巖床和荒涼沙巖以及火山堆積物使得其它植物不能生長. 讓在梯田種植的葡萄樹形成完美-bodied, 讓雷司令出產的葡萄保持統一的特性同潛力.

**食物搭配:** 理想葡萄酒適合用現代烹調. 非常容易搭配: 海產和魚, 另外配白肉雞, 幼牛, 豬和芝士.

**Ried Zöbinger Heiligenstein -The Heiligenstein** 是一個主要葡萄園地點對於雷司令這個葡萄酒區域來說. 270 百萬年前因發生沙漠侵蝕、沙巖、聚結火山材料制成. 因而產生非常稀有地質形成微紅色; 那中世紀的名字 “Heiligenstein” 已經有悠長歷史. 現談及”地獄熱” 陽光在南方斜坡的, 現今已經改變為地區發音.

**葡萄酒制造** - 充分成熟的葡萄是用人手采摘篩選、疊起、堆放到板條箱至十月尾通過. 板條箱是非常謹慎地運輸到庫房而不讓葡萄受損, 然後小心地壓碎和冷藏 10-12 小時. 那果汁是當時慢慢地發酵在冷不銹鋼桶大概攝氏 18 度恆溫保持微妙芳香和葡萄香味. 剛釀成的葡萄酒放在大概攝氏 11° 擁有 700 年歷史的自然環境酒窖. 雷司令 Heiligenstein 是收割葡萄三個月后入瓶.





At Style International Ltd 品尚國際有限公司

## Austria, 2007 Riesling Platin



9811 Name: - Riesling Platin      Vintage: 2007  
Variety: 100% Riesling      Acidity: 6,6%  
Residual sugar: 3,7 g/l      Cellaring Potential: 2012

**Wine review:** UK JANCIS ROBINSON, 16.5 Drink 2009-12

TS. Tight, zippy, fresh and persistent. (JH)

**The wine:** Our classic Riesling is distinguished by its elegant style and its clear varietal aromas of stone fruit such as peaches and apricots; the noble variety in a youthful robe.

**Food accompany:** The Riesling Platin is an ideal companion for modern, light cuisine and pairs wonderfully with appetizers, fish, crab dishes or white meat that is not too spicy.

**The soil:** primary rock

**The wine making** -Only physiologically ripe and healthy grapes were selectively handpicked during the middle of October to make this wine. Very gentle whole-cluster-pressing releases the juice, which is cleared and then runs from the press house to the natural cellar solely by force of gravity. The wine is then slowly fermented at a cool temperature of app. 18° Celsius in stainless steel tanks, so as to preserve the delicate fragrance and aromatic components. After resting on the fine lees until the end of February it is bottled.

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## 奧地利, 2007 Riesling Platin



9811 名字: - 雷司令 Platin 葡萄收穫期:2007  
品種: 100% Riesling 酸度: 6,6%  
剩餘糖: 3,7 g/l 藏酒潛力: 2012

**那葡萄酒**-我們公司著名的杰作雷司令其優雅的風格和它清晰的芳香石水果象桃子和杏的清香; 更具高品質的層次感

**食物搭配**:雷司令 Platin 是現代理想的伴吃美酒, 配對美味的烹飪, 魚, 螃蟹和豐富蛋白不太辣的肉更佳.

**土壤**: 主要巖石

**葡萄酒製造** 十月唯一全人工採摘成熟和品質優良的葡萄全部壓榨出果汁釀造清香優雅的葡萄, 自然酒窖里輕輕壓出果汁. 通過 18 度低溫不銹鋼桶里慢慢發酵出葡萄酒, 同樣地保持那優雅的芬芳和果汁成分. 不動那優良的酒糟發酵到二月尾為止入瓶.

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