



Sohm & Kracher Grüner Veltliner Alte Reben 2023

This Alte Reben (old vines) goes just that little bit further in the purification. More finesse, more elegance, more structure, more intensity and a bit tighter and more mineral in style than the basic Gruner Veltliner of this cheerful trio.

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. As a result, he was allowed to participate in the competition 'Best Sommelier of the world'. The young man can now also wear 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.

15.29 €

| | |
|------------------|--|
| Winery | Söhm & Kracher |
| Country - Region | Austria, Weinviertel |
| Winestyle | White: complex & mineral |
| Grape Variety | Grüner Veltliner |
| Viticulture | Traditional |
| Winemaking | Hand picking, spontaneous fermentation |
| Maturation | 12 months in large, old oak barrels |

| | |
|--------------------|---|
| Drinking window | 2024-2033 |
| Gastronomy | Fish dishes of all kinds, asparagus,... |
| Volume (cl.) | 75.0 |
| Alcohol percentage | 12.5 |