

Bottleneck BV Draaiboomstraat 97 2660 Hoboken-Antwerpen België



Sohm & Kracher Grüner Veltliner St Georg 2019

This ambitious Grüner Veltliner comes from one of the cooler slopes in Leithaberg. The soil consists of limestone. An ideal situation to apply a more Burgundian style of winemaking. The result is a unique Grüner Veltliner that reminds some of the better Chablis. Exactly, wonderfully beautiful texture and fine minerality. Melon, white stone fruit, rhubarb, the typical white pepper. Decanting works wonders.

91/100 The Wine Advocate // 94/100 James Suckling

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 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.

21.49 €

Winery	Söhm & Kracher
Country - Region	Austria, Weinviertel
Winestyle	White: complex & full bodied
Grape Variety	Grüner Veltliner
Viticulture	Traditional

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NATURALLY HONEST FINE WINES

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