

## **WINE & DISH: 2018 Wieninger Ried Herrenholz Grüner Veltliner Bisamberg & asparagus salad.**

Dear wine lovers,

For the asparagus season I would like to present you Ried Herrenholz Grüner Veltliner Bisamberg 2018 from Fritz Wieninger.

Due to the old stock, the wine is already in the category of more concentrated wines. It shines with a fruity, aromatic and fresh Veltliner nose, elegant and drinkable on the palate with a lively acidity structure. Clean, mineral, lively, lemony touch, a fresh, stimulating summer style.

### **Technical data:**

🍷 12.5 % vol. Alcohol

🍷 6.0 g/l acidity

🍷 1.0 g/l sugar

The wine forms an excellent symbiosis with asparagus. The wines of this site are my favourites. I want to know from which plot the grapes were collected and made into wine. I am happy to have the wine in our collection.

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Fritz Wieninger Ried Herrenholz Grüner Veltliner Bisamberg 2018 goes well with a light asparagus salad.

The components of the salad are:

Asparagus fingers, thickly sliced,  
radicchio and endive salad hand plucked  
Spring onions, dried tomatoes soaked in oil  
Orecchiette

Chilli pepper, parmigiano

Sauce: lemon zest and juice, salt, mustard, juice of the kumquat jam: first mix these components together until salt is completely absorbed and then mix with olive oil to form a homogeneous sauce that emulsifies.

Mix all together and serve.

Enjoy!

Stay healthy and happy

Your vinvinowein team from Lehel

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