



# Grüner Veltliner

2021

The Grüner Veltliner 2021 shines light golden yellow in the glass, with a fresh, youthful nose and the scents of green apple & lemon.

On the palate, it develops a bit of spice, especially the Veltliner's characteristic white pepper.

The slightly exotic aroma is projected by nicely supportive acidity and well-rounded body.

Elegant, medium finish.

## FRESH & FRUITY

### DETAILS



**FARMING:** organic



**VINIFICATION:** cool fermentation in stainless steel tank, 3 months maturing on the fine lees, subsequent 2 months aging in tank



**ALCOHOL:** 13.0%

**SERVING TEMPERATURE:** 8°C

**DRINKING TEMPERATURE:** 8 to 10°C

**ACIDITY:** 5.2 g/l

**RESIDUAL SUGAR:** 3.2 g/l



**RECOMMENDED WITH:** asian dishes, Wiener Schnitzel



**BEARING POTENTIAL:** 2 years



**CONTAINS SULFITES**