



Grüner Veltliner

2022

The Grüner Veltliner 2022 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: 12,5%

SERVING TEMPERATURE: 8°C

DRINKING TEMPERATURE: 8 to 10°C

ACIDITY: 5.5 g/l

RESIDUAL SUGAR: 4,9 g/l



RECOMMENDED WITH: asian dishes, Wiener Schnitzel



BEARING POTENTIAL: 2 years



CONTAINS SULFITES