



# Grüner Veltliner

2023

The Grüner Veltliner 2023 presents itself in the glass in a light golden yellow colour with a fresh, youthful nose and the aroma of green apple and lemon.

It develops some spice on the palate, particularly in the form of the white pepper characteristic of Veltliner.

The slightly exotic flavour is supported by good, fresh acidity and a round 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%

**SERVING TEMPERATURE:** 8°C

**DRINKING TEMPERATURE:** 8 to 10°C

**ACIDITY:** 6.1 g/l

**RESIDUAL SUGAR:** 1 g/l



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



**BEARING POTENTIAL:** 2 years



**CONTAINS SULFITES**