



Grüner Veltliner

2024

The Grüner Veltliner 2024 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: 12.5%

SERVING TEMPERATURE: 8°C

DRINKING TEMPERATURE: 8 to 10°C

ACIDITY: 5.3 g/l

RESIDUAL SUGAR: 1.2 g/l



RECOMMENDED WITH: asian dishes, Wiener Schnitzel



BEARING POTENTIAL: 2 years



CONTAINS SULFITES