



Weinviertel DAC Grüner Veltliner 2019

dry

ORIGIN:

Weinviertel - Austria

Our vineyards are located around the Rochus chapel in Lower Austria near the border river, March, which brings fog in the vineyards. The climate is a pannonian micro climate. In the North and the West we are protected with an oak forest belt and in the South and East our region is open for hot continental winds.

Our wines are harmonious, expressive and have a female touch.

SOIL:

sandy loess

VARIETY:

100% Grüner Veltliner

VINIFICATION:

This Grüner Veltliner matures in steel tanks in which the wine is left on its fine lees till bottling. This wine is fermented with selected yeasts.

TASTING NOTES:

Fruity, elegant smell of yellow apple with a peppery spiciness, shows a complex structure and perfect balance on the palate

ANALYSIS:

Alc: 12.5 % vol.

T.A.: 5.5 g/l

R.S.: 2.7 g/l