



## GRÜNER VELTLINER QUALITÄTSWEIN 2020

ALCOHOL: 12,0 %  
RESIDUAL SUGAR: 1,0 g/l  
ACIDITY: 5,4 g/l

TYPE OF GRAPE:

Grüner Veltliner

VINIFICATION:

Fermented and stored in stainless steel vats.

Drinking temperature: 8-10°

CHARACTERISTICS:

Radiant yellow Grüner Veltliner, typical, spicy scent with a pinch of pepper.

OUR RECOMMENDATIONS FOR THIS WINE:

Whether with honeydew melon with ham, fish or poultry - a Grüner Veltliner rounds off every dish harmoniously. But it can also be wonderfully combined with difficult ingredients such as asparagus or artichoke.