

GRÜNER VELTLINER QUALITÄTSWEIN 2022



ALCOHOL: 12,0%
RESIDUAL SUGAR: 1,3 g/l
ACIDITY: 5,8 g/l

TYPE OF GRAPE:
Grüner Veltliner

VINIFICATION:

Fermented and stored in stainless steel vats.
Drinking temperature: 10-12°

CHARACTERISTICS:

Fragrant Veltliner with delicate, juicy pome fruit nuances, green pear skin, very fine steppe spice, quince and some yellow gooseberries; Supple mouthfeel with harmonious fullness, finely chiseled acidity with lively structure, zest-like arch, subtle straw flower aromas, very charming and immensely balanced.

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.