



GRÜNER VELTLINER 2020

Grape variety:	100% Grüner Veltliner
Average yield:	about 6.800 kg/ha
Vineyards:	The grapes grow in selected vineyards in Andau, which are characterized by dry, gritty and mineral soils. Our region is known to be one of the driest and hottest in Austria and provides ideal conditions for the production of high-quality white wines.
Alcohol:	12.0 Vol. %
Residual sugar:	1.0 g/l
Acidity:	5.9 g/l
Closure:	Stelvin screw caps
Finishing:	Fermentation in stainless steel vats at 16°C to 18°C, finish in stainless steel vats.
Tasting notes:	Our Grüner Veltliner shows a brilliant white gold colour with green reflexions. In the nose it convinces with fine aromas of fresh yellow apples and a fine minerality. On the palate it shows fruity and spicy backed-up by fine acidity. This is the ideal summer wine!
Food recommendation:	Enjoy this wine to light salads, fish or simply as a starter.
Serve this wine at:	10 – 12°C
Drink this wine from:	2021 – 2023

