



GRÜNER VELTLINER 2022

Grape variety:	100% Grüner Veltliner
Average yield:	about 7.000 kg/ha
Vineyards:	The grapes grow in our vineyards around the villages of Andau which are characterized by dry, gritty and mineral soils. The region Neusiedlersee counts to the driest and hottest in Austria and gives ideal conditions for the production of Grüner Veltliner.
Alcohol:	12.0 Vol. %
Residual sugar:	1.3 g/l
Acidity:	5.6 g/l
Finishing:	Fermentation in stainless steel vats at 16°C to 18°C, finish in stainless steel vats for 6 months
Closure:	Stelvin screw caps
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 stone fruits. On the palate it shows fruity and spicy backed-up by fine acidity. This is the ideal summer wine and a universal food companion with little alcohol.
Food recommendation:	Our Grüner Veltliner is versatily applicable. A great companion to light appetizers such as salads, smoked fish, seafood or poultry.
Serve this wine at:	10 – 12°C
Drink this wine from:	2023 – 2025

