

GRÜNER VELTLINER 1Liter

TASTING NOTES cheerful classic Gruner Veltliner, lots of stone fruit, a bit of spice, with a cool, delicate background; good substance, crisp, ripe yellow and green apple, a splash of lemon and a pinch of pepper, fine herbs, just cool.

Vintage 2022

Grape variety GRÜNER VELTLINER

Product of **AUSTRIA**

Wine growing region LOWER AUSTRIA

LANDWEIN Quality level Optimum drinking age 2023 - 2026

46 °F Drinking temperature

Bottle cap

Alcohol 12,5 vol% 2.5 g/L DRY Residual sugar Acidity 5.8 g/L Must scale 15.7 BRIX **SCREW CAP**

Packaging CASES OF 12 BOTTLES

13 CASES/LAYER; 5 LAYERS ON 1 FULL EURO PALLET Layers

65 CASES/PALLET: 780 BOTTLES/PALLET

FOOD PAIRING Think spice - versatile white wine that can be paired with a wide variety of food, this crisp Gruner Veltliner is a perfect palate cleanser for richly flavoured foods, spicy Asian food but also soft cheese, chicken, turkey, grilled asparagus, Cesar salad, shrimp, mussels & grilled fish

VINIFICATION Harvest at the end of September, gentle pressing with pneumatic press, fermentation in stainless tanks at 18 °C

TERROIR different tongues of brown earth, loam and loess, southern facing vineyard site

