

## GRÜNER VELTLINER Carnuntum<sup>DAC</sup> 2021 - BIO

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*„Marked aroma of the variety with no shortage of fruits such as green apples, on the palate peppery spice, fresh and balanced“*



### ORIGIN

**vineyard.** Rothenberg, Haidacker & Hagelsberg.

**soil.** red gravel and nutritious loess with some gravel

**climate.** All of the three vineyards are cooler places, which benefit from the chilled winds of the nearby River Danube, especially during hot summers. This factor allows for the intensive aromatic and fizzy acidity in the grapes to be preserved. Specifically "Rothenberg" with its' red gravel (iron) brings minerality and the typical "pepper" to our Grüner Veltliner.

### ENJOY

**pairing.** Austrian kitchen such as Wiener Schnitzel, roasted or fried chicken, pickled knuckle of pork, cold buffet, fish and seafood

glass. Chianti-glass or a slim tulip-formed glass for young wines

**ideal temp.** 8°C

**suitable for vegans**

### VINIFICATION

**harvest.** 21.-24. September 2021, hand-picked

**whole bunch pressing**

**fermentation.** in stainless steel, under controlled temperature of 18-19 °C, 14 days

**rest time.** 4 weeks after fermentation on the yeast, 1. racking, another 10 weeks on the lees

**alcohol content.** 12,5 % Vol

**total acidity.** 6.2 g/l

**residual sugar.** 1.0 g/l

**potential.** 2022 - 2026