

GRÜNER VELTLINER unfiltered 2022

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

ORIGIN

soil. red gravel and nutritious loess
climate. Grüner Veltliner is grown in one of the cooler places in our region, 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 the 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
ideal temp. 8°C
tip. turn bottle gently before opening

VINIFICATION

harvest. 23.-25. september 2022, 100% hand-picked
pressed as whole bunches.
no destamming
fermentation. spontaneous in stainless steel, 100% natural yeast, cool, slow fermentation due to the old cold cellar
rest time. just a single racking to preserve lees in the wine
bottling. unfiltered

alcohol content. 12.5 % Vol
total acidity. 6.1 g/l
residual sugar. 1.0 g/l
total sulfites. 38 mg/l