

Grüner Veltliner Extra Brut N.V.

Origin:	Austria, Wagram
Quality grade:	Österreichischer Schaumwein
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 15 years
Sea Level:	300 m
Soil:	humus medium loess large

Cellar

Harvest:	handpicked end/september - beginning/october
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Fermentation:	spontaneous steel tank 2 - 4 week(s)
Filter:	unfiltered
Maturing:	bottle 24 - 36 month(s)

Data

Wine Type:	Sparkling wine white dry
Alcohol:	12 %
Residual Sugar:	1.5 g/l
Acid:	6 g/l
Drinking Temperature:	8 - 10 °C
Aging Potential:	5 years

Wine Description

Grüner Veltliner has always been central to our work, and as a traditional-method sparkling wine it has taken on an increasingly significant role. Produced entirely in-house, it is not intended as a Champagne imitation but as a characterful, wine-driven expression of Grüner Veltliner in sparkling form. A purist sparkling wine that reflects variety and origin: bone-dry, spicy, and “wine-y,” without excessive yeasty character. Subtle Veltliner fruit, gentle creaminess and lively acidity make it an elegant aperitif and a versatile food partner.

