



GRÜNER VELTLINER DONAUSCHOTTER 2018

Origin:	Austria, Niederösterreich, Kirchberg am Wagram
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Varietal:	Grüner Veltliner 100 %
Soil:	danube gravel

CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % steel tank squashed Stems: 0 % large wooden barrel
Maturing:	80 % steel tank 20 % large wooden barrel

DATA

Wine Type:	Still wine white dry
Allergens:	sulfites

WINE DESCRIPTION

Lush. Structured. With Wagram's creamy mellow fruit and quaffability. Picking by hand of the first selections. Spontaneous fermentation. Steel tank. A little wooded. Glass for glass. Fresh and elegant.

