



GRÜNER VELTLINER RIED WADENTHAL 2017

Origin:	Austria, Niederösterreich, Neudegg
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Wadenthal
Varietal:	Grüner Veltliner 100 %
Soil:	gravel deep loess



WEATHER/CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked November 3
Malolactic Fermentation:	yes
Fermentation:	spontaneous oak barrel 1000 L used barrel
Maturing:	oak barrel 1000 L used barrel
Time on the Fine Yeast:	10 month(s)

DATA

Wine Type:	Still wine white dry
Alcohol:	13.5 %

Residual Sugar: 1 g/l
Acid: 4.1 g/l
Allergens: sulfites
Drinking Temperature: 8 - 10 °C