



GERHARD J. LOBNER

WEINVIERTEL DAC GRÜNER VELTLINER 2017

Origin:	Austria, Weinviertel
Quality grade:	Weinviertel DAC
Site:	Weinviertler Vineyard Selection
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 30 - 40 years
Sea Level:	200 - 450 m
Soil:	gravel little sub soil limestone medium sub soil



WEATHER / CLIMATE

Climate:	continental
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CELLAR

Harvest:	handpicked
Malolactic Fermentation:	no
Maceration:	whole bunch pressing
Fermentation:	selected yeast steel tank
Filter:	filtered
Maturing:	steel tank 6 month(s)
Bottling:	screw cap

DATA

Wine Type:	Still wine white dry
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Alcohol:	12.5 %
Residual Sugar:	1.3 g/l
Acid:	6.4 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium
Optimum Drinking Year:	2018 - 2023

BUYING SOURCES

Wein & Co: Europe, <http://www.weinco.at>

WINE DESCRIPTION

Der Weinviertel DAC zeichnet sich durch seine feine, saftige Frucht mit einer leichten Fruchtsüße aus.