



GRÜNER VELTLINER SELECTION 2017

Origin:	Austria, Niederösterreich, Neudegg
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Normal Classification:	Klassik
Varietal:	Grüner Veltliner 100 %
Soil:	deep loess



WEATHER/CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank
Maturing:	steel tank

DATA

Wine Type:	Still wine white dry
Alcohol:	12 %
Certificates:	organic

Allergens: sulfites
Drinking Temperature: 8 - 10 °C