



Wiener Grüner Veltliner 2017

Origin:	Austria, Vienna
Quality grade:	Österreichischer Qualitätswein
Site:	Bisamberg, Nussberg
Varietal:	Grüner Veltliner 100 %
Soil:	sandy top soil loess top soil limestone sub soil calcareous Muschelkalk weathered soil



Cellar

Harvest:	handpicked beginning/september - middle/october
Malolactic Fermentation:	yes
Skin Contact:	3 hour(s)
Fermentation:	spontaneous steel tank
Maturing:	steel tank

Data


Wine Type:	Still wine white dry
Alcohol:	12 %
Acid:	6.3 g/l
Residual Sugar:	1 g/l
Certificates:	vegan, bio-dynamic



PREMIUM TASTERS OF AUSTRIA



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Allergens:

sulfites