

GRÜNER VELTLINER RIED "GOLDBERG" 2018

Qualitätswein



Origin: Wagram
Quality grade: Qualitätswein
Varietal: Grüner Veltliner 100 %

Wine Type: Still wine | white | dry
Alcohol: 13 %
Residual Sugar: 2.3 g/l
Acid: 6.3 g/l
Allergens: sulfites
Drinking Temperature: 10 - 12 °C

HARVEST AND MATURING

Malolactic Fermentation: yes
Mash Fermentation: Carbonic fermentation | Stems: 0 % | 5 %
Fermentation: spontaneous
steel tank | 24 - 30 day(s) | temperature control: yes | 18 °C | 95 %
Filter: unfiltered
Sulfur Added: yes, wine
Maturing: steel tank | 18 month(s)
Time on the Fine Yeast: 18 month(s)

WINE DESCRIPTION

Clear, aromatic and with piquant favours in the nose. Also with recognizable essences of stone fruits. On the palate a calm mineral ripeness and a full-bodied long finish.

WEATHER / CLIMATE

Climate: continental