

GRÜNER VELTLINER "WAGRAM" 2018

Qualitätswein



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

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 1 g/l
Acid: 5.4 g/l
Allergens: sulfites
Drinking Temperature: 8 - 10 °C

HARVEST AND MATURING

Malolactic Fermentation: yes
Fermentation: spontaneous
steel tank | 16 - 20 day(s) | temperature control: yes | 17 °C
Filter: filtered
Sulfur Added: yes, wine
Maturing: steel tank | 5 - 16 month(s)
Time on the Fine Yeast: 3 month(s)

WINE DESCRIPTION

A Classic, uncomplicated Veltliner with fine acidity on the palate. The wine perfectly reflects the region Wagram.

WEATHER / CLIMATE

Climate: continental