



HORIZONT GRÜNER VELTLINER 2018

WINE DESCRIPTION

Ripe stone fruit notes bring the fruit into play. Enormous spice makes this Veltliner a typical representative of its class. A hint of pepper rounds it off perfectly—quite a classic, it is not afraid of appearing with salads, fish and white meat.

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|-----------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Certificates: | respect - BIODYN |
| Allergens: | sulfites |
| Drinking Temperature: | 9 - 11 °C |
| Aging Potential: | high (10 years) |

VINEYARD

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|------------|------------------------|
| Origin: | Austria, Weinviertel |
| Site Type: | hilly land |
| Varietal: | Grüner Veltliner 100 % |

HARVEST AND MATURING

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|--------------------------|-------------|
| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Maturing: | steel tank |
| Bottling: | screw cap |

WINERY

To be a winemaker—that's the life for us. With an inward-directed look at our wines and their slow, steady development. At our craft, bound to nature, which we practice full of passion and in doing so ignore current fashions — without compromises. At the origin of our creations, which we approach ever more closely. Through more agricultural work, towards a natural cycle management, and more holistic thinking. With the aim of giving our wines, and ourselves, “time to mature”.

