

GRÜNER VELTLINER "ALTWEINGARTEN" 2019

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: 10 - 12 °C

HARVEST AND MATURING

Malolactic Fermentation: yes
Mazeration: destemmed and squashed | 24 hour(s) | in the press
Fermentation: spontaneous
steel tank | 18 - 24 day(s) | temperature control: yes | 17 - 18 °C
Filter: filtered
Sulfur Added: yes, wine
Maturing: steel tank | 9 month(s)
Time on the Fine Yeast: 9

WINE DESCRIPTION

A lively Veltliner with a scent of green pome and Grapefruit, sharp acidity on the palate and a medium to long finish.

WEATHER / CLIMATE

Climate: continental