



GRÜNER VELTLINER LÖSSWEINGÄRTEN 2019

Origin:	Austria, Kremstal
Quality grade:	Kremstal DAC
Site:	Grosserberg; Satzen
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 42 - 47 years
Geographical Orientation:	south west
Sea Level:	300 m
Soil:	loess large sub soil

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	no
Sulfur Added:	yes, wine
Fermentation:	spontaneous steel tank 6 week(s)
Filter:	filtered
Maturing:	steel tank 10 month(s)
Bottling:	screw cap

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1.2 g/l
Acid:	6.6 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2020 - 2028

