



GRÜNER VELTLINER 2019

Wine Type:	Still wine white dry
Alcohol:	11 %
Residual Sugar:	3.3 g/l
Acid:	5.7 g/l
Certificates:	organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium (3 years)
Optimum Drinking Year:	2020 - 2022

VINEYARD

Origin:	Austria
Quality grade:	Bio-Qualitätswein
Site:	Stixneusiedl, Prellenkirchen
Normal Classification:	Niederösterreich
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 18 - 38 years 3000 plants/ha 6000 liter/ha
Geographical Orientation:	south
Sea Level:	180 - 200 m
Soil:	calcareous loess loam

HARVEST AND MATURING

Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 12 day(s)
Sulfur Added:	wine
Maturing:	steel tank 6 month(s)
Bottling:	screw cap

PRODUCT CODES

EAN:	9120039622538
EAN / carton 6:	9120039623535

