

# GRÜNER VELTLINER "WAGRAM" 2020

Qualitätswein



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

**Wine Type:** Still wine | white | dry  
**Alcohol:** 11.5 %  
**Residual Sugar:** 2.3 g/l  
**Acid:** 6.1 g/l  
**Total Sulfur:** 90 mg  
**Allergens:** sulfites  
**Drinking Temperature:** 8 - 10 °C

## HARVEST AND MATURING

**Fermentation:** partly spontaneous  
Pre Clarification: yes | Enzymes Used: no  
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:** 6 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