

# LIMIT GRÜNER VELTLINER 2020

Wein aus Österreich



**Origin:** Wagram  
**Quality grade:** Wein aus Österreich  
**Varietal:** Grüner Veltliner 100 %

**Wine Type:** Still wine | white | dry  
**Alcohol:** 12 %  
**Allergens:** sulfites  
**Drinking Temperature:** 10 - 12 °C

## HARVEST AND MATURING

**Malolactic Fermentation:** yes  
**Mazeration:** whole bunch pressing | with stems: yes  
**Fermentation:** spontaneous  
Pre Clarification: no | Enzymes Used: no  
steel tank | 18 - 24 day(s) | temperature control: yes | 18 °C  
**Filter:** unfiltered  
**Sulfur Added:** no  
**Maturing:** steel tank | 16 month(s)  
**Time on the Fine Yeast:** 16 month(s)

## WINE DESCRIPTION

Grüner Veltliner "Limit" matured without sulphur, without intervention or treatment on the fine lees, and was bottled unfiltered after 16 months of aging.

## WEATHER / CLIMATE

**Climate:** continental