

GRÜNER VELTLINER "ALTWEINGARTEN" 2021

Wagram DAC



Origin:	Wagram
Quality grade:	Wagram DAC
Varietal:	Grüner Veltliner 100 %
Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	6.5 g/l
Total Sulfur:	85 mg
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

HARVEST AND MATURING

Mazeration:	destemmed and squashed 24 hour(s) in the press
Fermentation:	spontaneous Pre Clarification: yes Enzymes Used: no steel tank 18 - 24 day(s) temperature control: yes 17 - 18 °C
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	steel tank

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
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