

GRÜNER VELTLINER "WAGRAM" 2021

Wagram DAC



Origin: Wagram
Quality grade: Wagram DAC
Varietal: Grüner Veltliner 100 %

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Acid: 6.6 g/l
Residual Sugar: 1 g/l
Total Sulfur: 75 mg
Certificates: AT-BIO-302
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)

WINE DESCRIPTION

A Classic, uncomplicated Veltliner with fine acidity on the palate. The wine perfectly reflects the region Wagram.

WEATHER / CLIMATE

Climate: continental