



GERHARD J. LOBNER

WEINVIERTEL DAC GRÜNER VELTLINER 2021

Weinviertel DAC

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| Origin: | Austria, Weinviertel |
| Quality grade: | Weinviertel DAC |
| Site: | Weinviertler Vineyard Selection |
| Site Type: | hilly land |
| Varietal: | Grüner Veltliner 100 % 34 - 44 years |
| Sea Level: | 200 - 450 m |
| Soil: | gravel little sub soil limestone medium sub soil |




WEATHER / CLIMATE

Climate: continental

CELLAR

| | |
|---------------------------------|------------------------------|
| Harvest: | handpicked |
| Malolactic Fermentation: | no |
| Mazeration: | whole bunch pressing |
| Fermentation: | selected yeast steel tank |
| Filter: | filtered |
| Maturing: | steel tank 6 month(s) |
| Bottling: | screw cap |

Weingut Gerhard Lobner | Hauptstrasse 62 | Mannersdorf | Austria

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DATA

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|-------------------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | medium |
| Optimum Drinking Year: | 2022 - 2027 |

BUYING SOURCES

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|-----------------------|---|
| Wein & Co: | Europe, http://www.weinco.at |
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WINE DESCRIPTION

Der Weinviertel DAC zeichnet sich durch seine feine, saftige Frucht mit einer leichten Fruchtsüße aus.