



# CUVÉE UZLOP 2022

Origin: Oslip  
Quality grade: Österreichischer Qualitätswein  
Normal Classification: Ortswein  
Site Type: hilly land  
Varietal: Welschriesling 33 %  
Sauvignon Blanc 33 %  
Grüner Veltliner 33 %



## CELLAR

Fermentation: spontaneous  
Malolactic Fermentation: no  
Sulfur Added: yes  
Maturing: steel tank

## DATA

Wine Type: Still wine | white  
Alcohol: 12.5 %  
Residual Sugar: 3.9 g/l  
Acid: 5.3 g/l  
Drinking Temperature: 11 °C  
Aging Potential: 5 years

