

FURTH Grüner Veltliner 2022

Local wine

MALAT



Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	2.3 g/l
Acid:	6.1 g/l
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium

Vineyard




Origin:	Austria, Kremstal DAC, Furth at Göttweig
Quality grade:	Local wine
Varietal:	Grüner Veltliner
Soil:	alluvial soil danube gravel calcareous

Harvest and Maturing

Harvest:	handpicked
Grape Sorting:	manual
Fermentation:	spontaneous steel tank

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Maturing: large wooden barrel
Bottling: screw cap

Product Codes

EAN: 9120008893006

Weinbeschreibung +

Würzig-fruchtig, trinkanimierend Geht immer, schmeckt immer
Vom Frühstück bis zum Midnight Snack