

GRÜNER VELTLINER RIED "GOLDBERG" 2022

Qualitätswein



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

Wine Type: Still wine | white | dry
Alcohol: 12 %
Residual Sugar: 2.8 g/l
Acid: 4.6 g/l
Total Sulfur: < 75 mg
Allergens: sulfites
Drinking Temperature: 10 - 12 °C

HARVEST AND MATURING

Malolactic Fermentation: yes
Whole Grape Pressing: partly | Grüner Veltliner
Mazeration: destemmed and squashed | 4 day(s)
Fermentation: spontaneous
steel tank | temperature control: yes | 18 °C | 50 %
oak barrel | used barrel | 50 %
Skin Contact: 4 day(s)
Sulfur Added: yes, wine
Maturing: 50 % | steel tank
50 % | oak barrel | used barrel

WINE DESCRIPTION

Clear, aromatic and with piquant favours in the nose. Also with recognizable essences of stone fruits. On the palate a calm mineral ripeness and a full-bodied long finish.

WEATHER / CLIMATE

Climate: continental