

GRÜNER VELTLINER "WAGRAM" 2022

Wagram DAC



Origin:	Wagram
Quality grade:	Wagram DAC
Varietal:	Grüner Veltliner 100 %
Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	2 g/l
Acid:	5.4 g/l
Total Sulfur:	< 70 mg
Certificates:	AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C

HARVEST AND MATURING

Fermentation:	partly spontaneous 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
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