



GRÜNER VELTLINER 2022

Wine Type:	Still wine white dry
Alcohol:	11 %
Certificates:	organic, Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	5 years
Optimum Drinking Year:	2023 - 2025

VINEYARD

Origin:	Austria
Quality grade:	Demeter-Wein aus Österreich
Varietal:	Grüner Veltliner 100 % 21 - 41 years 3000 - 4500 plants/ha 6000 liter/ha
Soil:	calcareous loess loam gravel

HARVEST AND MATURING

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 100 % 2000 L
Fermentation:	spontaneous steel tank 12 - 15 day(s) temperature control: yes 18 - 20 °C 90 %
Filter:	unfiltered
Sulfur Added:	yes, wine
Maturing:	steel tank 6 month(s)
Bottling:	natural cork SO2 added: 10 mg

PRODUCT CODES

EAN:	9120039622989
EAN / carton 6:	9120039623986

