



## MAYER ALKOHOLFREI N.V.

### WINE DESCRIPTION

Uncomplicated and light-footed, this is how Mayer Alkoholfrei presents itself. Consisting of Grüner Veltliner, Riesling, Pinot Blanc and Welschriesling, the wine impresses with its very grapey aromas. Its slender body makes it extremely easy to drink. Ideal with salads, a snack or even as a tippie, Mayer Alkoholfrei is very refreshing. The production involves gentle dealcoholization using vacuum distillation and additional aroma recovery to achieve a balanced wine style.

### FOOD PAIRING

With its fresh and elegant style, Mayer non-alcoholic wine pairs exceptionally well with summer dishes such as fresh salads, light seafood, or light vegetarian meals.

Wine Type:	Still wine   white   semi-sweet
Alcohol:	<= 0.38 %
Residual Sugar:	39 g/l
Acid:	5.6 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	9 - 11 °C

### VINEYARD

Origin:	Austria
Quality grade:	Dealcoholised wine from Austria
Varietal:	Grüner Veltliner Riesling Gelber Muskateller

### WINERY

Weingut Mayer am Pfarrplatz, the epitome of Viennese Heurigen culture, has a centuries-old tradition crafting the finest Viennese wines in Heiligenstadt since 1683. Vienna is the only metropolitan city in the world with notable viticultural areas within its city boundaries and its terroir is unique. The wine-growing region of Vienna covers a surface area of approx. 640 hectares. Our village wines grow in the vineyards of Grinzing, Hernals and Wiener Nussberg. Our wines from the single sites Preussen and Langteufel classify as Erste Lage.

