

# GRÜNER VELTLINER "ALTWEINGARTEN" 2023

Wagram DAC



<b>Origin:</b>	Wagram
<b>Quality grade:</b>	Wagram DAC
<b>Varietal:</b>	Grüner Veltliner 100 %
<b>Wine Type:</b>	Still wine   white   dry
<b>Certificates:</b>	AT-BIO-302
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C

## HARVEST AND MATURING

<b>Mazeration:</b>	destemmed and squashed   24 hour(s)   in the press
<b>Fermentation:</b>	spontaneous steel tank   18 - 24 day(s)   temperature control: yes   17 - 18 °C
<b>Filter:</b>	filtered
<b>Sulfur Added:</b>	yes, wine
<b>Maturing:</b>	steel tank

## WINE DESCRIPTION

A lively Veltliner with a scent of green pome and Grapefruit, sharp acidity on the palate and a medium to long finish.

## WEATHER / CLIMATE

<b>Climate:</b>	continental
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