

GRÜNER VELTLINER "ZERO-G" 2023

Bio-Qualitätswein, Niederösterreich



Origin: Wagram
Quality grade: Bio-Qualitätswein, Niederösterreich
Varietal: Grüner Veltliner 100 %

Wine Type: Still wine | white | dry
Alcohol: 12 %
Acid: 5.2 g/l
Residual Sugar: 4.4 g/l
Total Sulfur: < 80 mg
Certificates: AT-BIO-302
Allergens: sulfites
Drinking Temperature: 8 - 10 °C

HARVEST AND MATURING

Whole Grape Pressing: yes
Fermentation: 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)

WEATHER / CLIMATE

Climate: continental