

2024

Klimt Grüner Veltliner

Qualitätswein, Burgenland
Organic Farming



Terroir

vines on soils of sand and clay covering limestone - early harvest to preserve the acidity

Cellar

100% Grüner Veltliner – destemming – gentle pressing – cold fermentation in stainless steel – gentle bottling

Profile and Characteristics

Fruity – refreshing – citrus – yellow apple – hints of pepper
Cold starters – salad – enjoy perfectly chilled

Varietal
Grüner Veltliner

Flavor
dry

Alcohol
12.5 %

Residual Sugar
1 g/l

Acid
5.5 g/l

Drinking Temperature
8 - 10 °C

Optimum Drinking Year
2024 - 2026