



ESCHENHOF HOLZER



GRÜNER VELTLINER "WAGRAM" 2024

Quality grade: Wagram DAC
Varietal: Grüner Veltliner 100 %

CELLAR

Sulfur Added: yes, wine
Fermentation: spontaneous
steel tank | temperature control: yes | 18 °C
Filter: filtered
Maturing: steel tank

DATA

Wine Type: Still wine | white | dry
Alcohol: 12 %
Residual Sugar: 1.3 g/l
Acid: 4.9 g/l
Total Sulfur: 70 mg
Certificates: AT-BIO-302
Allergens: sulfites
Drinking Temperature: 8 - 10 °C

WINE DESCRIPTION

A Classic, uncomplicated Veltliner with fine acidity on the palate. The wine perfectly reflects the region Wagram.



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