

GRÜNER VELTLINER "WAGRAM" 2024

Wagram DAC



Origin:	Wagram
Quality grade:	Wagram DAC
Varietal:	Grüner Veltliner 100 %
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

HARVEST AND MATURING

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

WINE DESCRIPTION

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

WEATHER / CLIMATE

Climate:	continental
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