



LANDHAUS
MAYER

Grüner Veltliner. 2024



Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Site:	vineyard selection
Varietal:	Grüner Veltliner 100 % 22 - 52 years
Soil:	loess

Cellar

Fermentation:	selected yeast
Malolactic Fermentation:	no
Maturing:	steel tank

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	4.5 g/l
Residual Sugar:	1.6 g/l
Allergens:	sulfites
Aging Potential:	small (3 years)
Optimum Drinking Year:	2025 - 2028

Wine Description

With elegant spicy aromas, this medium-bodied wine, which is very lively and refreshing, is the perfect food partner. A classic, quaffable Gruner. Peppery notes mingle with clear grapefruit aromas; the body is well-balanced, offering a pleasant acidity and delicate herbal spiciness; lively on the finish.

