



GRÜNER VELTLINER 2024

Origin: Austria
Quality grade: Demeter-Wein aus Österreich
Varietal: Grüner Veltliner 100 % | 23 - 43 years
3000 - 4500 plants/ha | 6000 liter/ha
Soil: calcareous
loess
loam
gravel

WEATHER / CLIMATE

Climate: pannonic

CELLAR

Harvest: handpicked
Grape Sorting: manual
Malolactic Fermentation: yes
Sulfur Added: yes, wine
Mash Fermentation: squashed | Stems: 100 % | 2000 L
Fermentation: spontaneous
steel tank | 12 - 15 day(s) | temperature control: yes | 18
- 20 °C | 90 %
Filter: unfiltered
Maturing: steel tank | 6 month(s)
Bottling: natural cork
SO2 added: 10 mg

DATA

Wine Type: Still wine | white | dry
Alcohol: 12 %
Residual Sugar: 1 g/l
Acid: 5.2 g/l
Certificates: organic, Demeter, bio-dynamic
Allergens: sulfites
Drinking Temperature: 8 - 10 °C
Aging Potential: 5 years
Optimum Drinking Year: 2025 - 2027

PRODUCT CODES

EAN: 9120039624204
EAN / carton 6: 9120039625201

