

GRÜNER VELTLINER "WAGRAM" 2025

Wagram DAC



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

Wine Type: Still wine | white | dry
Alcohol: 12 %
Residual Sugar: 0.9 g/l
Acid: 5.1 g/l
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