



GERHARD J. LOBNER

MANNERSDORF AN DER MARCH GRÜNER VELTLINER 2025

Quality grade: Weinviertel DAC
Normal Classification: Ortswein
Varietal: Grüner Veltliner 100 % | 50 years



CELLAR

Harvest: handpicked
Grape Sorting: manual
Whole Grape Pressing: yes
Maturing: steel tank
Time on the Fine Yeast: 6 month(s)

DATA

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 1 g/l
Acid: 5.4 g/l
Certificates: AT-BIO-302
Allergens: sulfites
Drinking Temperature: 9 - 12 °C
Optimum Drinking Year: 2025 - 2035

