waldschütz
seit 1849

Wagram DAC Grüner Veltliner 2025



Wine Description

The Grüner Veltliner Wagram offers a clean yellow colour with greenish tints. On the nose, this wine presents itself with a typical black pepper aroma. After swirling the wine in a glass, the smell reminds one not only of pepper but also of green capsicum. As regards taste, the Grüner Veltliner classic Wagram can be described as a harmonious, light and fruity wine. With an elegant play of acidity and distinctive Veltliner aromas, this wine is able to convince the taster.

Food Pairing

Fish soup, Thai-salads, Asian cuisine, light, grilled meat, fruity desserts

Wine Type:	Still wine | white | dry
Alcohol:	12.5 %
Acid:	6 g/l
Residual Sugar:	3.9 g/l
Allergens:	sulfites
Drinking Temperature:	9 - 10 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2026 - 2029

Award

AWC Vienna - international wine challenge:	silver

Vineyard

Quality grade:	Wagram DAC
Normal Classification:	Gebietswein
Varietal	Grüner Veltliner

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