



Wagram DAC Grüner Veltliner 2025

Wagram DAC

Quality grade: Wagram DAC
Varietal: Grüner Veltliner | 36 - 1991 years

Cellar

Harvest: handpicked

Data

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

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

