

WEINGUT DER POLLERHOF

Weinviertel DAC Phelling - Grüner Veltliner 2017

Variety: 100% Grüner Veltliner

Region: Weinviertel, Niederösterreich

Vineyard: Phelling

Floor: 70% loess, 30% granite

Climate: Driest climate of Austria, hot summers with cool nights, cold winters

Yield: 40 hl / ha

Grapes: 18,5 ° KMW

Fermentation: 18 ° C steel tank

Malolactic Fermentation: None

Alcohol: 12.5% vol.

Total acidity: 5,4 g / l

Residual sugar: 4,1 g / L, dry

Taste: juicy & velvety, hints of ripe apple and peach, piquant minerals