



2017
GRUENER VELTLINER
WAGRAM

Variety, blend: 100 % Grüner Veltliner
Method of cultivation: Organic
Region: Niederösterreich
Vineyard: First harvest of all the Gruener Veltliner vineyards
Soil: Loess
Harvest: By hand,
Yield: 50hl/ha
Grapes: 18,5 Grad KMW
Maceration on the skins: Whole cluster pressing
Style: Stainless steel
Fermentation: spontaneous
Aging: In stainless steel
Malolactic fermentation: No
Alcohol: 12,0 % vol
Total acidity: 5,8 g/l
Residual sugars: 1,4 g/l, dry
Serving temperature: 8 - 10° C

Tasting notes:

This Wine is Crisp and dry, with juicy fruit and piquant acidity, easy drinking and refreshing.

Food:

Seafood, poultry, light meats, Spicy and fried food, vegetarian dishes – even artishokes