



2017
GRÜNER VELTLINER
WINDSPIEL

Variety: 100 % Grüner Veltliner
Region: Niederösterreich
Vineyard: 1st harvest of all the Grüner Veltliner vineyards
Soil: Loess
Harvest: By hand
Yield: 60 hl/ha
Grapes: 17,5 Grad KMW
Maceration on the skins: Whole cluster pressing
Style: Stainless steel
Fermentation: Spontaneous
Aging: In stainless steel
Malolactic fermentation: No
Alcohol: 11,5 % vol
Total acidity: 5,7 g/l
Residual sugars: 2,0 g/l, dry
Serving temperature: 8 - 10° C

Tasting notes:

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

Food pairings:

Seafood, poultry, light meats, spicy & fried food, salads, veggies—even artichokes