



GROONER

Grüner Veltliner 2017

A Monika Caha Selections Brand/Produced by Meinhard Forstreiter

Variety:	100% Grüner Veltliner
Region:	Lower Austria (Niederösterreich)
Vineyard:	SEVERAL VINEYARDS
Soil:	Mixed soil
Climate:	Mild microclimate
Vintage:	mid of September
Yield:	59 hl/ha
Grapes:	18° KMW
Grape treatment:	Whole cluster pressing
Fermentation:	18° C steel tank/ separate from yeast after fermentation
Malolactic:	No
Alcohol:	12,5%vol
Total acidity:	5,6 g/l
Residual sugars:	2,3 g/l, dry
Serving temperature:	10° C

Tasting Notes:

Crisp, refreshing, peppery with citrus, green apple and cool stone fruit, a beautifully balanced fine wine yet fun and accessible. Perfect for parties, picnics and meals. Anytime.

Eat Anything-Drink **GROONER**