



2022 Qualitätswein Grüner Veltliner



GRAPE VARIETY	100% Grüner Veltliner
RESIDUAL SUGAR	4,8 g/l
ACIDITY	5,9 g/l
ALCOHOL	13 %vol
VINIFICATION	Fermented and matured in stainless steel tanks for 6 months with fine yeast
TASTING NOTES	Strong yellow gold, silver reflections. Smoky wood spice, vanilla and fresh prunes, candied orange zest and a pleasant hint of honey. Juicy, ripe apricots, yellow apple, racy acidity in the background that gives the wine great liveliness, an Austrian sweet wine with an international style and format, sticks well, great aging potential, light-footed, very drinkable style. Peter Moser, Falstaff
OUR RECOMMENDATION	Asian dishes with a subtle spiciness, roasted pike-perch with vegetables, balmy summer evenings
ENJOY BEST AT	10-12° C