



2023 Grüner Veltliner

Qualitätswein



Grape variety	100% Grüner Veltliner
Residual sugar	4,8g/l
Acidity	5,9g/l
Alcohol	13,0%vol
Vinification	fermented and matured in stainless steel tanks for 6 months with fine yeast
Tasting Notes	<p>Don't expect a typical Austrian gruner when you open this bottle. You could be delighted by this very distinctive expression of the grape. The nose shows wildflower aromas. Then comes the juicy, medium-bodied palate, with notes of green pears and greengage plums plus a lot of apple freshness. Drink now. Screw cap.</p> <p><i>Stuart Pigott, James Suckling</i></p>
Our recommendation	Wiener Schnitzel, grilled fish
Enjoy best at	10–12°C