

Grüner Veltliner

2024

Lemon yellow, yellow apples, peppermint, dried herbs, marjoram; Rich texture, peach, lemon jelly, crisp acidity cushioned by delicate extract sweetness, chalky grip, firm structure, long citrus finish.

Wine category	Quality Wine, dry
Grape variety	100 % Grüner Veltliner
Wine growing area	Burgenland
Soil	Shell limestone
Vinification	Steel tank
Analytical Data	Alcohol: 12,5% Vol. Residual sugar: 2,9 g/l Total acidity: 6,1 g/l
Serving temperature	12 - 14°C
Available bottle size	0,75lt.
EAN Code bottle	9120067481480

