



PUNKT GENAU - Grüner Veltliner 2018, Austrian Sparkling Wine, dry

The scent of freshly peeled apples, combined with the taste of ripe pears and exotic fruits makes you want more. Let yourself be seduced by the secret world of sparkling wines.

IN THE VINYARD

Terrace construction, 10-30 year old vines on Lössboden, vineyards at 280 - 350 m above sea level

ABOUT THE WINE

no mash time, fermentation and storage in stainless steel tank,
Fermentation stopped at 15 g RZ, carbonated when filled

THE WINEYEAR 2018

The heatwave that set in shortly after the shoot in April and May resulted in one of the earliest flowering of the vines since recording. The vine bloom was completed in May, which explains the enormous vegetation advantage of two to three weeks compared to a normal year. Through biological management, we invest in living soils. These can store the water longer, so that our vines have weathered the dry periods stress-free. Sensitive manual work when defoliation was necessary. The vintage brings characterful wines with layer typicality.

RECOMMENDATION

Suitable as an aperitif

variety:	100% Grüner Veltliner
vineyard:	Rund um Röschitz
soil:	Löss
Alk:	11,0%
acidity:	5,5 g/l
res. sugar:	18,1 g/l
maturation:	2019, enjoy in young years
EAN bottle:	9005634 009086
EAN carton:	9005634 109700

