



## PUNKT GENAU *biologicis* GRÜNER VELTLINER

This sparkling wine is made from Grüner Veltliner, our main grape variety, and boasts true vitality. Its fruitiness combined with fine acid structures and a pleasant perlage is the perfect invitation to unwind!

### IN THE VINEYARD

variety:	100% Grüner Veltliner	wine quality level:	Austrian sparkling wine with carbonated acid added
soil:	loess		
age of vines:	10 - 30 years		
vineyard:	in and around Rösschitz	altitude:	280 - 350 m
harvest:	several rounds of harvesting from mid- to late September		

### IN THE CELLAR

pressing procedure:	gentle; pneumatic – whole cluster pressing
must refinement:	100% filtration with chamber filter press
sulphurizing mash:	-
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fermentation:	
fermentation tank:	stainless steel tank
ferm.temperature:	20°C, controlled temperature
length of fermentation:	10 days
	fermentation stopped by cooling at a level of 10 g/l res.sugar
ageing on the yeast:	2 weeks
ageing on the fine yeast:	2 months
maturaton:	in stainless steel tank

alcohol:	11,0%	EAN-bottle:	900563400908 6
res.sugar:	10,8 g/l	EAN-carton:	900563410970 0
acidity:	5,5 g/l		
SO <sub>2</sub> total:	128 mg/l	certificate:	AT-BIO 301
SO <sub>2</sub> free:	40 mg/l		vegan friendly
storage potential:	2 - 3 years	best drinking temperature:	6 – 8°
recommendation:	perfect as an aperitif, with snacks or with dessert like Austrian Kaiserschmarrn (sugared pancakes) or sweet curd (cheese) dumplings		



### WINE DESCRIPTION

Fine perlage, freshly peeled apple, light citrus notes, a hint of exotic. Ripe pear on the palate and Recurring exotic fruit. Light and fresh sweetness. Easy drinking and animating.

