



## WEINVIERTEL DAC KLASSIK *biologisch* GRÜNER VELTLINER 2020

We use grapes from vineyards in and around Röschitz to make this Grüner Veltliner. It offers a simple and classic peppery aroma, very typical for the northern Weinviertel region. This wine boasts freshness and vitality.

### IN THE VINEYARD

variety:	Grüner Veltliner	vintage: 2020	wine quality level:	Weinviertel DAC
soil:	80% loess, 20% primary rock			
age of vines:	15 – 50 years			
vineyards:	in and around Röschitz		altitude:	320 - 350 m
harvest:	beginning on 20th September 2020			

### IN THE CELLAR

pressing procedure:	gently; pneumatic		
sulphurizing mash:	-		
sulphurizing must:	-		
fermentation:			
tank of fermentation:	stainless steel tank		
ferm. temperature:	21°C, controlled temperature		
length of fermentation:	10 days		
ageing on the yeast:	3 weeks		
ageing on the fine yeast:	12 weeks		
maturaton:	in stainless steel tank		

alcohol:	12,5%	EAN-bottle:	900563499580 8
res.sugar:	1,6 g/l	EAN-carton:	900563499579 2
acidity:	6,1 g/l		
SO <sub>2</sub> total:	90 mg/l	certificate:	AT-BIO 301
SO <sub>2</sub> free:	35 mg/l		vegan friendly
storage potential:	2 - 3 years	best drinking temperature:	8 – 10°
recommendation:	perfect with poultry and typical Austrian food		

### WINE DESCRIPTION

Bright, brilliant yellow with shimmering green reflections. Fresh apple, citrus notes, fine herbal nuances. Mineral, lively acid structure, fresh pome fruit in the aftertaste.

