



WEINVIERTEL DAC KLASSIK *biologisch* GRÜNER VELTLINER 2021

We use grapes from vineyards in and around Rösschitz 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: 2021	wine quality level:	Weinviertel DAC
soil:	80% loess, 20% primary rock			
age of vines:	15 – 50 years			
vineyards:	in and around Rösschitz		altitude:	320 - 350 m
harvest:	beginning on 20th September 2021			

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:	900563499506 8
res.sugar:	2,3 g/l	EAN-carton:	900563499505 1
acidity:	6,6 g/l		
SO ₂ total:	95 mg/l	certificate:	AT-BIO 301
SO ₂ free:	40 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, some pear, citrus notes, fine nuances of meadow herbs. Mineral, fresh pome fruit, lime, lively acid structure, great spiciness in the aftertaste.



AT-BIO-301
Österreich-Landwirtschaft

