



WEINVIERTEL DAC KLASSIK *biologicis* GRÜNER VELTLINER 2020

For this Weinviertel DAC we use grapes from the vineyards in and around Rösschitz.
A balance of youthful maturity, fine fruitiness and balanced acidity is important to us here.
This Grüner Veltliner conveys freshness, liveliness and joie de vivre.

varieties:	Grüner Veltliner		
vineyards:	in Rösschitz and surroundings		
soil:	loess and primary rock		
altitude:	320 - 350 m		
harvest:	from 20th September 2020		
fermentation:	in steeltank		
bottled:	end of January 2021		
alc:	12,5%	acidity:	6,1 g/l
res. sugar:	1,6 g/l	maturation:	1-3 Jahre
EAN bottle:	900563499580 8	EAN carton:	900563499579 2

HOW WE MAKE OUR WINE

Harvest: from September 20, 2020 - fermented and stored in stainless steel tanks - bottled in early January 2021

WINE DESCRIPTION

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

VINTAGE 2020

Dry winter until April - sufficient rainfall as of May. Summer brought good dry, sunny periods that promoted grape ripeness. Somewhat cool throughout the year - Harvest begin: mid-September

RECOMMENDATION

Fits well with chicken, Austrian Brettljause und classic Austrian dishes

