



WEINVIERTEL DAC *biologicis* GRÜNER VELTLINER 2020

For this Weinviertel DAC we exclusively harvest grapes from our local vineyards in Rösschitz. Its fruity and juicy style makes it inviting and very drinkable.

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 Rösschitz		altitude:	280 - 340 m
harvest:	end of September to mid-October 2020			

IN THE CELLAR

pressing procedure:	gentle; pneumatic
sulphurizing mash:	-
sulphurizing must:	-
fermentation:	
fermentation tank:	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:	20 weeks
maturatation:	in stainless steel tank

alcohol:	12,5%	EAN-bottle:	900563499577 8
res.sugar:	1,7 g/l	EAN-carton:	900563499576 1
acidity:	6,1 g/l		
SO ₂ total:	90 mg/l	certificate:	AT-BIO 301
SO ₂ free:	35 mg/l		vegan friendly
storage potential:	2 - 3 years	best drinking temperature:	8 – 10°
recommendation:	perfect with typical Austrian food, as an everybodys darling wine at your next party or with spicy vegetarian dishes		



WINE DESCRIPTION

Bright shining yellow with greenish tints. Fresh yellow apple, ripe Williams-pear, fine herbal notes. Juicy and fruity, some white pepper, the nuances of pome fruit continue as well, delicate spicy aftertaste.

