



LEO **HILLINGER**

## Grüner Veltliner 2010

Very aromatic, full of flowery fruit balanced with crisp acidity. The soil lends a pleasant mineral and the apple fruit play is balanced with the white pepper note typical of this varietal.

### Serving Suggestion:

Pairs well with a wide range of foods including Asian cuisine.

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Website: [www.leo-hillinger.com](http://www.leo-hillinger.com)

### **Technical Data:**

Alc: 12 % alc. vol.    Acidity: 6,1 g/l    Residual Sugar: 7.2 g/l

Origin: Jois Burgenland

Vineyard: Jungenberg Jois

Vinivication: Hand-Picked,

Fermentation: fermented in stainless steel tank

UPC: 7 87263 31200 1

TTB: Select 07017-000-000138

80/64

12 bottles in case    17 cases in Layer    68 cases on Pallet

Weight: bottle: 1,3kg    case: 16,1kg    pallet: 1105kg