

Grüner Veltliner 2008

Designation: quality wine from the Neusiedlersee, in the Austrian region of Burgenland

Origin: grown in the Pannonian climate at the eastern side of Lake Neusiedl. The hot summer days promote optimal ripeness while the cool late summer nights preserve primary fruit aroma. The soil is sandy loam.

Vinification: spontaneous fermentation with ambient yeast at controlled temperatures; prolonged contact with the fine lees in stainless steel to highlight the regional character, little manipulation and bottled with plenty of its own fermentation CO².

Character:
the Austrian classic

traditional, multi-faceted, self-confident

A classic with strong characters; self confident and pepper – a multi faceted, impressive wine that has no problems with spicy foods at the

drink: 7-10°C
 decant: - min.
 store: 0-2 years
 Alcohol: 12.0 %vol
 Cumulative acid: 7.1 g/l
 Residual sugar: 2.8 g/l, dry
 certified: Austria Bio Garantie | Demeter

Bottle/ Packaging: 0,75 l / 6 per case / 25 cases per layer
 0,75 l / 12 per case / 9 cases per layer

