



Grüner Veltliner classic 2010

typical Austria – fresh, fizzy, fruit and pepper



Origin: Austria, Carnuntum, Göttlesbrunn
Vineyard: Rothenberg, Plutzer, Kirchtal – loamy gravel
Vinification: 100 % Grüner Veltliner

harvested and selected by hand, single-berry-selection in the cellar, fermentation in temperature-controlled stainless steel tanks at about 18 °C to preserve fresh and crispy style

Data: Alcohol/Vol: 12
Acidity: 6,8 g/l
Residual Sugar: 1,4 g/l
Age of Vines: 5-15 years

Tasting Notes: marked aroma of the variety with a lot of fruit like green apples, on the palate peppery spice, fresh and balanced

Pairing: Austrian kitchen such as Wiener Schnitzel, roasted or fried chicken, pickled knuckle of pork, cold buffet, fish and seafood

UPC: 787 263 311 64
Bottles per case: 12
Cases per layer: 14
Cases on pallet: 70
Weight : bottle: 1,25 kg
case: 15,8 kg
pallet: 1.100 kg



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