

# Gustav Klimt The Kiss Grüner Veltliner

SHELF TALKER

## Gustav Klimt “The Kiss”

GRÜNER VELTLINER

BEST BUY

### FEATURES

Vegan, Sustainable and Europe’s First B-Corp Certified Winery

### AWARDS

Best Buy | *Wine Enthusiast*

### TASTING NOTES

Pale straw yellow in color with aromas of quince, pear, grapefruit and spicy pepper. On the palate it is well balanced with vibrant acidity.

### FOOD PAIRING

Fried chicken and Wiener Schnitzel.

### ORIGIN

Burgenland, Austria



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