



## GRÜNER VELTLINER 2021

### Natur

For this Grüner Veltliner we only use grapes from vineyards in Rösschitz. Surrounded by gentle hills with primary rock and loess soil, this Village provides the perfect conditions to grow Grüner Veltliner. This fruity and juicy wine with its typical peppery notes is quite simply a delight to enjoy.

#### IN THE VINEYARD

variety:	Grüner Veltliner	vintage: 2021	wine quality level: Qualitätswein
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 2021		

#### 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:	20 days	
ageing on the yeast:	10 weeks	
ageing on the fine yeast:	2 weeks	
maturation:	in stainless steel tank	

alcohol:	12,5%	EAN-bottle:	900563499513 6
res.sugar:	1,4 g/l	EAN-carton:	900563499512 9
acidity:	6,7 g/l	certificate:	AT-BIO 301
SO <sub>2</sub> total:	84 mg/l		vegan friendly
SO <sub>2</sub> free:	36 mg/l		
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, fine herbal notes. Juicy and fruity, some white pepper, the nuances of pome fruit continue as well, delicate spicy aftertaste.



AT-BIO-301  
Österreich-Landwirtschaft

