

2018 MO-VELT GRÜNER VELTLINER

BURGENLAND, AUSTRIA

TASTING NOTES:

“Apple and lentil flavors are juicy and well-spiced in this medium-bodied white. Pastry notes linger on the moderately spiced finish.”

Wine Spectator 89 PTS.



WINE STYLE	Dry
VARIETY:	Grüner Veltliner
AGE OF VINES	20 years old
SOIL	Clay & Limestone soil
HARVEST	Hand harvesting, yields 80hl/ha
ALCOHOL CONTENT	12,0 % Vol.
DRINK FROM	2015 - 2020
SERVING TEMP.	8-10° C 46-50°F
VINIFICATION	Hand-picked, exclusive use of free-run juice, cooled fermentation at 19°C.
FOOD PAIRING	Cold and warm appetizers, poultry, fried meat like Wiener Schnitzel, green vegetables and salads.
UPC CODE	0 22916 90099 1