



BY NATURE *biologics*  
SPARKLING GRÜNER VELTLINER

This sparkling wine is made from Grüner Veltliner, our main grape variety, and boasts true vitality. Its fruitiness combined with fine acid structures and a pleasant perlage is the perfect invitation to unwind!

IN THE VINEYARD

variety:	100% Grüner Veltliner	wine quality level:	Austrian sparkling wine with carbonated acid added
soil:	loess		
age of vines:	10 - 30 years		
vineyard:	in and around Röschitz	altitude:	280 - 350 m
harvest:	several rounds of harvesting from mid- to late September		

IN THE CELLAR

pressing procedure:	gentle; pneumatic – whole cluster pressing
must refinement:	100% filtration with chamber filter press
sulphurizing mash:	-
sulphurizing must:	-
fermentation:	
fermentation tank:	stainless steel tank
ferm.temperature:	20°C, controlled temperature
length of fermentation:	10 days
	fermentation stopped by cooling at a level of 10 g/l res.sugar
ageing on the yeast:	2 weeks
ageing on the fine yeast:	2 months
maturatation:	in stainless steel tank

alcohol:	12,0%	EAN-bottle:	900563400908 6
res.sugar:	8,8 g/l	EAN-carton:	900563410970 0
acidity:	6,4 g/l		
SO <sub>2</sub> total:	88 mg/l	certificate:	AT-BIO 301
SO <sub>2</sub> free:	42 mg/l		vegan friendly
storage potential:	2 - 3 years	best drinking temperature:	6 – 8°
recommendation:	as aperitif; with light snacks, desserts such as Kaiserschmarrn or Topfenknödel.		



WINE DESCRIPTION

Fine perlage; aroma of fresh apple, hints of citrus, exotic notes; juicy pear and exotic fruits on the palate; easy-going, highly appealing wine.



AT-BIO-301  
Österreich-Landwirtschaft