



2015 Qualitätswein Grüner Veltliner

>>Alte Reben<<

GRAPE VARIETY	100% Grüner Veltliner
RESIDUAL SUGAR	1 g/l
ACIDITY	6,3 g/l
ALCOHOL	13 %vol
VINIFICATION	80 % fermented and aged in stainless steel tanks and 20 % in big cask
TASTING NOTES	Bright green-yellow. A touch of lime blossom over layers of yellow apple fruit, delicate hay flowers and mango. Sappy, elegant texture, fine extract sweetness. Vibrant structure, the refreshing aftertaste of oranges, ripe pear fruit and tangy white pepper on the finish.
ENJOY BEST AT	10-12° C