



Grüner Veltliner

Weinviertel DAC

Origin	Ried Hochstraß
Soils	Fertile loess
Yield/ha	6500 kg
Vinification	Harvested early in the morning, short maceration period, temperature-controlled fermentation at 19°C in stainless steel tanks, matured on its fine lees for few months
Alcohol	12.5 %vol
Residual sugar	dry
Tasting note	Plenty of spice, a touch of dried fruit and ripe apples on the nose, well-balanced on the palate with juicy fruitiness, a typical Veltliner with a medium-long finish
Serving temperature	10-12°C
Optimal drinking	5 years from bottling
Food pairing	With typical Austrian cuisine such as Viennese Schnitzel, or even better: Chicken Cordon Bleu, or mixed salad with oven-baked chicken strips