



Roter Veltliner Ried Sandberg	
Origin	Ried Sandberg
Soils	Poor sandy soils with high calcium levels and middle layers of gravel
Yield/ha	7000 kg/ha
Vinification	Selectively hand-harvested, crushed by feet and macerated in boxes for few hours, whole bunch pressed, fermented in stainless steel tanks at 18°C, matured on its fine lees for 8-10 weeks
Alcohol	11.5 %vol
Residual sugar	dry
Tasting note	Aromas of green apples, limes and ripe mangos on the nose, with fresh acidity, good balance and a light body, a great wine for everyday drinking!
Serving temperature	8-10 °C
Optimal drinking	3 years from bottling
Food pairing	Ideal as an aperitif or served with light starters and salads, also pairs well with white meats and lighter sauces