

2008 Veltlinsky - Grüner Veltliner

Made of the traditional Austrian variety, this wine is enjoyable for easy drinking.

Factsheet

- Variety / Blend: 100% Grüner Veltliner

- Vineyard: Various vineyards throughout the Pulkau Valley, Lower Austria
- Vintage: Harvest by hand, beginning of October
- Grapes: 18° KMW
- Fruit procession: No (crushing, destemming, pressing)
- Fermentation: Temperature controlled to 19° C in stainless steel
- Yeast: Various dried cultured yeast strains
- Malolactic: no
- Aging: In stainless steel on fine lees for two month; retaining of CO2 for "spritz"
- Alcohol: 12% vol
- Total Acidity: 6,5 g/l
- Residual Sugar: 3.8 g/l, dry
- Serving temperature: 8 -10° C
- Bottled: March 2009
- Food: Ideal with seafood, poultry, light meats and vegetarian fare - even artichokes and asparagus.
- Wine description: Fresh apple and citrus fruit on the nose, creamy apple, spicy and fresh