



GROONER Grüner Veltliner 2015

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| Variety: | 100% Grüner Veltliner |
| Region: | Niederösterreich |
| Vineyard: | SEVERAL VINEYARDS |
| Soil: | Mixed soils |
| Climate: | Mild microclimate |
| Harvest: | By hand, beginning of October |
| Yield: | 50 hl/ha |
| Grapes: | 18° KMW |
| Grape treatment: | Whole cluster pressing |
| Fermentation: | 18° C steel tank/separate from yeast after fermentation |
| Malolactic: | No |
| Alcohol: | 12%vol |
| Total acidity: | 5,5 g/l |
| Residual sugars: | 2,2 g/l, dry |
| Serving temperature: | 10° C |

Tasting Notes:

Crisp, refreshing, peppery with citrus, apple and cool stone fruit, a beautifully balanced fine wine yet fun and accessible. Perfect for parties, picnics+meals. Anytime.
Eat Anything-Drink GROONER