

LUSTIG

Grüner Veltliner 2018

a Monika Caha Selections Brand
www.mcselections.com

Region:	Weinland Österreich
Producer:	Wurzingler Josef & Pia
Grape:	100% Grüner Veltliner
Soil:	mainly gravel, minerally and chalky, warm and permeable, some parts sandy clay and gravel,
Vineyard:	several vineyard - green cover - no herbicides or pesticides
Harvest:	25. - 26. october 2018
Vinification:	in stainless Steel, temperature controlled for 8 days, maceration: 6 hours, 10 weeks on fine lees, benonite and diatomite filtration, vegan.
Malolactic:	none
Yeast:	cultivated yest
PH level:	3.3
alcohol:	12.5% vol.
residual sugar:	2.6 g/l
acidity:	4.9 g/l

tasting notes:

typical Grüner Veltliner character, crisp citrus fruit,
apples, peaches
minerals and herbal finish.

LUSTIG!