



GRÜNER VELTLINER KLASSIK

Variety:	100 % Grüner Veltliner
Classification:	still white quality wine
Origin:	Lower Austria - Niederösterreich
Harvest:	mid to end of September
Soil:	Loess vineyards in the South of Langenlois
Vinification:	The grapes are being transported during pressing on 3 levels only by gravity. This method preserves aroma and bouquet.
Maturation:	in stainless steel, on fine lees for 2 months
Standards:	The wine is produced in accordance with the regulations of Controlled Integrated Production (AMA) and sustainable production (LACON)
Content:	wine + sulphites
Alcohol:	12.5 vol. % by volume
Serving temperature:	10 °C
Optimum drinking:	within 5 years
Wine description:	The nose is complex and fully complete with plenty of nuances, stone fruit, minerals, very fresh and distinct palate, good length and fresh finish. Ripe fruit, apple and quince nose. Rich and deep palate, good structure, persistent length. Easy drinking wine!
Food pairing:	fresh summer salads roasted chicken Wok-dishes

