



## WEINVIERTEL DAC *biologicis* GRÜNER VELTLINER 2022

For this Weinviertel DAC we only use grapes from vineyards in Röschitz. Surrounded by gentle hills with primary rock and loess soil, this Village provides the perfect conditions to grow Grüner Veltliner. This fruity and juicy wine with its typical peppery notes is quite simply a delight to enjoy.

### IN THE VINEYARD

variety:	Grüner Veltliner	vintage:	2022	wine quality level:	Weinviertel DAC
soil:	80% loess, 20% primary rock				
age of vines:	15 – 50 years				
vineyards:	in and around Röschitz			altitude:	280 - 340 m
harvest:	mid-September to mid-October 2022				

### IN THE CELLAR

pressing procedure:	gentle; pneumatic
sulphurizing mash:	-
sulphurizing must:	-
fermentation:	
fermentation tank:	stainless steel tank
ferm.temperature:	21°C, controlled temperature
length of fermentation:	20 days
ageing on the yeast:	10 weeks
ageing on the fine yeast:	2 weeks
maturatation:	in stainless steel tank

alcohol:	12,5%	EAN-bottle:	900563499407 8
res.sugar:	1,9 g/l	EAN-carton:	900563499406 1
acidity:	5,8 g/l		
SO <sub>2</sub> total:	91 mg/l	certificate:	AT-BIO 301
SO <sub>2</sub> free:	42 mg/l		vegan friendly
storage potential:	2 - 3 years	best drinking temperature:	8 – 10°
recommendation:	perfect with typical Austrian food, as an everybodys darling wine at your next party or with spicy vegetarian dishes		

### WINE DESCRIPTION

Bright shining yellow with greenish tints. Fresh apple, fine herbal notes. Juicy and fruity, some white pepper, the nuances of fresh pome fruit continue as well, delicate spicy aftertaste.



AT-BIO-301  
Österreich-Landwirtschaft

