

# GRÜNER VELTLINER



**TASTING NOTES** Bright clear bright lemon-yellow juice boasts a bouquet of fresh green apple, abundant citrus, yellow fruit and spice notes and lengthy finish, streak of saltiness

Vintage	2019
Grape variety	GRÜNER VELTLINER
Product of	AUSTRIA
Wine growing region	LOWER AUSTRIA
Quality level	QUALITÄTSWEIN
Optimum drinking age	2020 - 2021
Drinking temperature	6 - 8 °C
Alcohol	12.5 vol%
Residual sugar	1.8 g/L TROCKEN / DRY
Acidity	5.2 g/L
Must scale	15.7 BRIX
Bottle cap	SCREW CAP
Packaging	CASES OF 6 BOTTLES
Layers	21 CASES/LAYER; 5 LAYERS ON FULL EURO PALETTE

**FOOD PAIRING** versatile white wine that can be paired with a wide variety of food - thai, fish, shellfish, spicy prawns wok, cheeses & chicken and of course sushi!

**VINIFICATION** Manual harvest at the end of September into big boxes, gentle pneumatic pressing, maceration for 2 hours, fermented in stainless steel tanks at 17 °C

**TERROIR** different tongues of brown earth, loam and loess



## LATEST AWARDS

2020 LWC London (GB): Vintage 2019 – Silver  
2019 AWC Vienna (AT): Vintage 2018 – Silver  
2019 SALON (AT): Vintage 2018 – SALON National Champion  
2019 NÖ WEIN (AT): Vintage 2018 - Finalist  
2018 NÖ WEIN (AT): Vintage 2017 – Gold  
2018 Frankfurt International Trophy (DE): Vintage 2018 – Silver



**ABOUT** Our wines of the Austrian Hills line are the result of earth, climate, man and culture - anything but interchangeable, rather authentic and unmistakable. Because wine has been a living culture in Austria for more than 2000 years. We are aware of our roots and have grown up with them. You can taste our love for wine. This wine line, founded by Lisa Weinwurm, carefully vinified together with her husband Georg, brings Austria's precious and tasteful culture into the bottle. And this is how it comes to life - **the Austrian good life bottled.**