

GRÜNER

Wine of Austria
2022

Mouth-watering white wine full of peach and green apple layered over pepper spice.

Vineyard: Vineyards across the region of Traisental DAC to the south of the Danube River. Grown on a mix of loess and sandy soils with great drainage, mostly on southern-facing aspect. Grapes are hand-harvested.

Winemaking: Stainless steel temperature-controlled fermentation. Short resting time on lees prior to filtration.

Serving suggestion: Chicken salad, grilled white fish, avocado on toast, or scallops.

Winemaker: Markus Huber

Grape(s): 100% Grüner Veltliner

Region: Niederösterreich, Austria

Alcohol: 12% abv

Residual Sugar: 2.9g/litre

Acidity: 5.35g/litre

Free SO₂: 31mg/litre

Closure: Can Ring Pull

Optimal drinking: 7-9°C

Filtration: 0.45µm

Additives: SO₂

Vegan Friendly

Sustainable Austria

Nutritional information:

per 100ml:

Energy 291kJ / 70kcal

Packaging:

187ml Can or 250ml Can

24 Cans Per Case



Note: wines are vintage and may vary between vintages, details correct as of this vintage.

