

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): Grüner Veltliner (100%)

Region: Niederösterreich, Austria

Alcohol: 12% abv

Residual Sugar: 2.9g/litre

Acidity: 5.4g/litre

Total SO₂: 72mg/litre

Closure: Can Ring Pull

Optimal drinking: 7-9°C

Filtration: 0.45µm

Additives: SO₂

Vegan Friendly

Certified Organic

Sustainable Austria

Nutritional information:

per 100ml:

Energy 291kJ / 70kcal

per 187ml serve:

Energy 544kJ / 131kcal

Contains **Sulphites**

Packaging:

187ml or 250ml Can, 24 Cans Per Case



CANNED WINE CO

