

# 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 SO<sub>2</sub>:** 72mg/litre

**Closure:** Can Ring Pull

**Optimal drinking:** 7-9°C

**Filtration:** 0.45µm

**Additives:** SO<sub>2</sub>

**Vegan Friendly**

**Certified Organic**

**Sustainable Austria**

**Nutritional information:**

per 100ml:

Energy 291kJ / 70kcal

per 187ml serve:

Energy 544kJ / 131kcal

Contains **Sulphites**

**Packaging:**

187ml Can, 24 Cans Per Case



**CANNED WINE CO**

