



GRÜNER VELTLINER 2016

Grape variety:	100% Grüner Veltliner
Average yield:	about 6.000 kg/ha
Vineyards:	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. The so called Seewinkel region counts between the driest and hottest in Austria and gives ideal conditions for the grape variety Grüner Veltliner.
Alcohol:	12.0 Vol. %
Residual sugar:	1.0 g/l
Acidity:	6.3 g/l
Closure:	Vino-Lok® Glass stoppers
Finishing:	Fermentation in stainless steel vats at 14°C to 16°C, finish in stainless steel vats.
Tasting notes:	Our Grüner Veltliner shows a brilliant white gold colour with green reflexions. In the nose it convinces with spicy aromas of yellow apples and stone fruit backed up by fine saltiness. On the palate it shows peppery spiciness together with fine acidity. The wine is elegant and very balanced and a versatile food companion.
Food recommendation:	Enjoy this wine to light salads, fish and simply as a starter.
Serve this wine at:	10 – 12°C
Drink this wine from:	2017 – 2020

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