



BRUT GRÜNER VELTLINER

Grape variety:	Grüner Veltliner
Yield:	about 8.000 kg/ha
Origin:	The grapes grow in our vineyards in the wine region Neusiedlersee which is characterized by dry, gritty and mineral soils. The region gives with its special micro-climate ideal conditions for the production of high quality sparkling wines.
Alcohol:	12.0 Vol. %
Residual sugar:	9.8 g/l, Brut-Dosage
Acidity:	5.8 g/l
Finishing:	First fermentation in stainless steel vats at 16°C to 18°C, second fermentation in bottle following the traditional method.
Closure:	Natural cork
Tasting notes:	Our Grüner Veltliner Brut seduces with light white gold and a fine perlage. On the nose the wine shows fruity notes of stone fruit and leaves spicy impressions. On the palate it shows crisp, juicy fruit and ends supported by fine acidity in a long and creamy finish.
Accolades:	not rated yet
Food recommendation:	Enjoy this wine with light salads, melon, salmon and creamy cheeses.
Serve this wine at:	6 – 8°C
Best to drink from:	2021 – 2023

