

2022

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# Grosshöflein - Grüner Veltliner DAC

Qualitätswein, Grosshöflein



## Vineyard

Loamy black soil - cool eastern location on the slope of the Fölligberg - vines up to 27 years old - gentle pruning - organic compost

## Cellar

Hand-picked - 8 hours of maceration - spontaneous fermentation - 9 months on the lees in wooden barrels with a volume of up to 1500 litres - 3 months bottle ageing after bottling

## Tasting Note

Ripe apple - orange zest - white pepper - lemongrass - good acidity - creamy texture

## Food Pairing

Freshwater fish - goat cheese - veal escalope - fried chicken

Varietal  
Grüner Veltliner

Flavor  
dry

Alcohol  
12.5 %

Residual Sugar  
1.2 g/l

Acid  
5.9 g/l

Drinking Temperature  
8 - 10 °C

Optimum Drinking Year  
2023 - 2028

EAN  
90036341 15820