

2023

Nr. 19 - Grüner Veltliner PetNat

Sparkling & semi-sparkling wine, Austria



Vineyard

Großhöflein – Limestone –
organic farming - soft pruning –
organic compost

Cellar

handpicked – fermentation starts
in stainless steel – fermenting
must gets filled into bottle – 8
months on the lees -degorgement

Tasting Note

yellow apple – grapefruit –
refreshing - brioche

Food Pairing

Aperitif - salads – fresh cheese

WINE: 19	
VINTAGE: 2023	
NUMBER: 202/900	
VARIETY	GRÜNER VELTLINER
WINE TYPE	Pétillant Naturel
OENOLOGY	first fermentation in bottle
AGEING	8 months lees contact
TOTAL ACIDITY	6.3 g/L
PH-RES. SUGAR	3.0 : 7.5 g/L

Varietal
Grüner Veltliner

Flavor
brut

Alcohol
11 %

Residual Sugar
7.5 g/l

Acid
6.3 g/l

Drinking Temperature
10 - 12 °C

Optimum Drinking Year
2023 - 2028

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