

Every DAYS Grüner Veltliner 2023

Fruity-spicy with white pepper, a hint of melon & lively freshness. Juicy acidity meets elegance – with an animating finish!



VARIETY: Grüner Veltliner



ORIGIN: Burgenland



MATURATION: In steel tank



HARVEST: Beginning of September with careful selection in the vineyard



VINIFICATION: Very reductive, gentle processing, maceration time of 2 - 4 hours in its own juice. After the cleanest must pre-clarification, controlled, very cool, slow fermentation in closed steel tanks



SOIL: Medium-heavy, humus-rich soil with sandy and gravelly deposits in the subsoil, interspersed with layers of clay in places.

ALCOHOL CONTENT: 12.0 % vol.

DRINKING TEMPERATURE: 6 - 8°C

ACIDITY: 6.5 g/l

RESIDUAL SUGAR: dry

CLOSURE: screw cap

STORAGE POTENTIAL: at least 2 years, much longer if stored well

FOOD RECOMMENDATION: Ideal accompaniment for light starters such as salads, smoked fish, light pasta or with cheese, especially with sheep and goat cheese

CONTAIN SULPHITES

A la carte 90 Punkte

EAN code single bottle: 912004176 3830

EAN code box of six: 912004176 3847

Packaging unit: box of six

