



Leopold Grüner Veltliner

2023

The Grüner Veltliner presents itself in the glass in a light golden yellow with a fresh, youthful nose and the aroma of green apple and lemon.

It develops some spice on the palate, particularly in the form of the white pepper characteristic of Veltliner.

The slightly exotic aroma is supported by good, fresh acidity and a round body.

Elegant, medium finish

TECHNICAL DETAILS

Closure type: Screwcap

Bottles per case: 12

Bottle glas weight: 465g

Bottle barcode: 9008674006824

Case configuration: 4 layers per pallet and 17 cases per layer

Cases per pallet: 68 Cases

Case weight: 15,5 kg

Case dimensions (cm): 332 (l) x 292 (w) x 223 (h)

Case barcode: 9008674007074

FRESH & FRUITY

DETAILS



FARMING: organic

REGION: Nordburgenland, Austria

VARIETY: Grüner Veltliner



VINIFICATION: cool fermentation in stainless steel tank, 3 months maturing on the fine lees, subsequent 2 months aging in tank



ALCOHOL: 12%

SERVING TEMPERATURE: 8°C

DRINKING TEMPERATURE: 8 to 10°C

ACIDITY: 6.1 g/l

RESIDUAL SUGAR: 1 g/l



RECOMMENDED WITH: asian dishes, Wiener Schnitzel



BEARING POTENTIAL: 2 years



CONTAINS SULFITES