



Weinviertel DAC Gruner Veltliner 2013

Weinviertel DAC is a traditional Gruner Veltliner that is characterised by a pale to green-yellow colour and fruity, spicy-peppery flavour. It is produced as a dry wine (max. 6g/l residual sugar) and may feature neither wood nor botrytis tones. Alcohol content is between 12% and 13% by volume.

The wine features the typical regional and varietal characteristics – also described as the so-called “pepperiness”, and may only be served from 1 March in the year following the harvest.

*Delicate peppery herbal spices mingled with a fragrantly fresh fruit basket, on the palate the elegant presence of pears, smooth fruity fusion, juicy and underscored by robust acidity; a classic Weinviertler with spices and pepperiness.

*Excellent with asparagus or typical dishes of the Viennese cuisine such as offal, roast chicken or Wiener Schnitzel.

100% Gruner Veltliner, Austrian quality wine

Hand-picked mid-October, short maceration time

19° KMW (Klosterneuburg most value), selected yeast, aged in stainless steel tanks, screw top

Alcohol: 12.5% by vol.

Acidity: 6.5 g/l

Residual sugar: 3 g/l