



Grüner Veltliner 2018

Cans

grape: Grüner Veltliner
soil composition: loamy loess
elevation: 180m
exposure: north-east
average age of wines: between 20 and 30 years
farming practice: sustainable

wine production:

harvest time: beginning of September
fermentation: in steel tanks at max. 18°C
alcoholic content: 12.5% vol.
total acidity: 5,2 g/l
residual sugar: 3 g/l

Perfect for the beach, the pool, going to a picnic, your deck or backyard. Any time or place, when you need a refreshing glass of wine pop this delicious "Grüner" can and enjoy!! .

When you open this can you'll get a pop and the first sip is a little frizzante due to total closure of the can. So I suggest you'll still pour this in a wine glass if possible, wait for just a minute and that natural Co2 will blow off. Or drink straight out of the can and you'll enjoy a frizzante Grüner at first. Refreshing and crisp with the typical white pepper finish.

Dry and craps, citrusy wine showing hints of green apple. Great with seafood, salads, white meat, fish and sunshine.

Insider tip:

mix this Grüner with some sparkling mineral water and make the perfect "Summer Spritzer" 2/3 grüner and 1/3 sparkling water



PAUL D.

Mitterstockstall. Wagram. Austria
www.paul-d.at

wine-maker: Paul Direder

size: 26 ha

total annual production: 70.000 bottles

grape varieties: 70% Grüner Veltliner, 20% Zweigelt, 5% Müller Thurgau, 2% Riesling, 1% Muskateller, 1% Frühroter Veltliner, 1% Roter Veltliner

region: Wagram - Austria

geography: north west of Vienna

climate: continental/Pannonian

soil: loamy loess



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UPC: 787 263 31088 - can

UPC: 787 263 31084 - 4pk

cans/case: 24 -6-4pks
 cases/layer: 13
 10 high = 3120 cases (130cs)