

## Grüner Veltliner „Wanted“

**Grape:** Grüner Veltliner  
**Soil composition:** loamy loess  
**Elevation:** 600 ft  
**Exposure:** north-east  
**Average age of vines:** between 20 and 30 years  
**Farming practice:** sustainable

**Wine production:**  
*harvest time:* beginning of October  
*fermentation:* in steel tanks at max. 64°F

**Alcoholic content:** 12,0 % vol.  
**Acidity:** 6,2 g/l  
**Residual sugar:** 4,5 g/l  
**Potential:** 2022-2025

**Tasting notes:**  
**Color:** clear, bright yellow  
**Nose:** winter apple, fresh, fruity  
**Taste:** green apple, fresh, slight citrus note and classic white pepper, nice acidity and excellent finish

**Food pairing:** chicken, pork, veal, trout, pike perch

„Wanted“ Grüner Veltliner – easy-to-drink with hints of apple and white currant. Perfect for picnics, festivals, at the pool or for hiking tours. Everytime and at every place – the canned, light white wine.

**Best temperature to drink:** 49-52 °F



### WINERY Paul-D

Mitterstockstall. Wagram. Austria  
[paul@paul-d.at](mailto:paul@paul-d.at)

*Wine-maker:* Paul Direder  
*Size of winery:* 30ha

*Region:* Wagram - Austria  
*Geography:* north/west of Vienna  
*Climate:* continental/pannonian  
*Soil:* loam and loess

