



WANTED

Grüner Veltliner 2019

*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: 5,7 g/l
residual sugar: 1,5 g/l
potential: 2019-2022*

tasting notes:

*look: clear, bright yellow-
green
smell: winter apple, floral,
white currant, honeydew
melon
taste: green apple, peach,
spicy, nice acidity and
excellent finish*

*food pairing: char, trout,
zander, beet, horse-radish
spume*

*Ideal temprature to drink:
7°C*



PAUL D.

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*wine-maker: Paul Direder
size: 26 ha
total annual production: 80.000 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 of Vienna*

*climate: continental/pannonian
soil: loamy loess*

kwselection.com



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Bottle/case: 12_
Cases/layer: 12_
Cases/palett: 60_