



WANTED

## Grüner Veltliner 2020

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

**wine production:** harvest  
time: beginning of  
September  
fermentation: in steel tanks at  
max. 18°C

*alcoholic content: 12 % vol.  
total acidity: 6.1 g/l  
residual sugar: 1.1 g/l*

### **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, pirsch,  
beet salad and **Wiener Schnitzel**  
or fried chicken*



SUSTAINABLE  
AUSTRIA



### **PAUL D.**

**Mitterstockstall. Wagram. Austria**

[www.paul-d.at](http://www.paul-d.at)  
[paul@paul-d.at](mailto:paul@paul-d.at)

*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**



"Fine Wines from Austria" | [www.kwselection.com](http://www.kwselection.com) | [kwittauer@gmail.com](mailto:kwittauer@gmail.com)

Klaus Wittauer  
703-624-6628  
[kwittauer@gmail.com](mailto:kwittauer@gmail.com)  
[www.kwselection.com](http://www.kwselection.com)

UPC:  
7 87263 31080 9

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