

Grüner Veltliner 2023

Grape: Grüner Veltliner
Soil composition: loamy loess
Altitude: 600ft
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: 5,2 g/l
Residual sugar: 3,1 g/l
Potential: 2024-2026

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,
zander, vegetables

Best temperature to drink 49-52°F



Mitterstockstall. Wagram. Austria

paul@paul-d.at

Wine-maker: Paul Direder

Size of winery: 35ha

Region: Wagram - Austria

Geography: north/west of Vienna

Climate: continental/Pannonian

Soil: loam and loess

