

# Grüner Veltliner 2023

  
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- **Grape:** Grüner Veltliner
- **Soil composition:** loamy loess
- **Altitude:** 280m
- **Exposure:** north-east
- **Average age of vines:** between 20 and 30 years
- **Farming practice:** sustainable, organic
- **Wine production:**
  - harvest time: beginning of October
  - fermentation: in steel tanks at max. 18°C
- **Alcoholic content:** 12,5 % vol.
- **Acidity:** 5,0 g/l
- **Residual sugar:** 3,4g/l
- **Potential:** 2023-2026
- **Tasting notes:**
  - **Color:** clear, bright yellow-green
  - **Nose:** winter apple, floral, white currant, pepper
  - **Taste:** pepper and winter apple, fruity yet spicy and soft. Full-bodied on the palate with a fine citrus and quince note.
- **Food pairing:** chicken, pork, veal, trout, pike perch, vegetables
- **Best temperature to drink** 8-10°C



WINERY Paul-D  
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Wine-maker: Paul Direder  
Size of winery: 30ha

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

