



Weingut Paul D.

- *Grüner Veltliner
2024 Wagram DAC*

- *variety: 100% Grüner Veltliner
soil : loamy loess
elevation: 200 meters
exposure: north-east
age of vines: between 20 and 30 years
Farming practice: sustainable*

Alcoholic content: 13,0% vol.

Acidity: 4,1g/l

Residual sugar: 3,6 g/l

Potential: 2024-2026

- *tasting notes:
Color: clear bright yellow
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, zander, vegetables*

ideal temperature to drink: 49-52°F

- *Vegan wine*



Weingut Paul D.
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size: 30 acre
established in : 1849
region: Mitterstockstall, Wagram
geography: 60km north/west of
vienna
climate: continental/pannonian
soil: loam and loess



AUSTRIAN WINE

kwselection.com

UPC: 710497091664

Bottles/case: 6
Cases/layer: 28

Weingut Paul D.



Ried Schlossberg



Grüner Veltliner



Loess Soil