

## Grüner Veltliner „Wanted“

**Grape:** Grüner Veltliner  
**Soil composition:** loamy loess  
**Elevation:** 600 ft  
**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:** 12,5% Vol.  
**Acidity:** 6,4 g/l  
**Residual sugar:** 1,5 g/l  
**Potential:** 2021-2024  
**Size:** 250ml

**Tasting notes:**  
Color: clear, bright yellow-green  
Nose: winter apple, floral, honeydew melon  
Taste: green apple, fresh, hint of pear, citrus note, nice acidity

**Food pairing:** chicken, pork, veal, trout, pike perch

„Wanted“ Grüner Veltliner – easy-to-drink with hints of apple and white currant. Perfect for picnics, festivals, at the pool or for hiking tours. Everytime and at every place – the canned, light white wine.

**Best temperature to drink:** 40-45 °F



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

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