



Weingut Paul D.

- *Grüner Veltliner*
2024

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

harvest time: beginning of October
fermentation: was fermented and aged in temperature controlled stainless steel tanks

Alcoholic content: 12,5 % vol.

Acidity: 4,9 g/l

Residual sugar: 2 g/l

Potential: 2024-2026

tasting notes:

Color: bright yellow

Nose: winter apple, fresh, fruity

Taste: green apple, fresh, slight citrus note and classic white pepper, nice acidity.

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: 7 87263 31080 9

Bottles/case: 12
Cases/layer: 12
Cases/palett: 60

Weingut Paul D.



Ried Schlossberg



Grüner Veltliner



Loess Soil