

AUSTRIAN WINE



WANTED

Grüner Veltliner 2017

Look: clear, bright yellow with a hint of green

Smell: fruity, green apple, pear note, citrus fruit

Taste: green apple, pear, citrus fruit, crispy, aromatic

GRÜNER
VELTLINER



WANTED

Soil: deep loess **Vinification:** stainless steel fermented

Tasting Note: Golden straw color with delightfully perfume & bright spice aromas, ripe Grüner varietal flavors, crisp spicy fruit and a full yet dry finish. Very clean & fresh, this is a great party wine and an awesome value.

Bottle size: 1 Liter and 20 Liter kegs

Technical Data:

Winery: Paul Direder

Origin: Austria

Size: 1 liter

Alc: 12.5 % vol.

Region: Wagram

Vintage: 2017

Residual Sugar: 2.5 g/l

Grape Variety: Grüner Veltliner

Acidity: 5.6 g/l

UPC: 7 87262 31080

layer: 12

Pallet: 60

kwselection.com

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