



WANTED

Grüner Veltliner 2018

grape: Grüner Veltliner
soil composition: loamy loess
elevation: 180m
exposure: north-east
average age of wines: between 20 and 30 years
farming practice: sustainable

wine production:

harvest time: beginning of September
fermentation: in steel tanks at max. 18°C

alcoholic content: 12% vol.
total acidity: 5,2 g/l
residual sugar: 3 g/l
potential: 2018-2020

tasting notes:

Color: clear, bright yellow-green
smell: hints of winter apple and white currant, floral notes, with lovely honeydew melon fruit

taste: green apple and peach fruit, spicy with nice acidity following through to the finish

food pairing: A very versatile wine pairs with pork and chicken plus fish like char, trout and pike. Also great with vegetables and salads or just enjoy this glass of Grüner by itself

Ideal temperature to drink: 7°C

GRÜNER VELTLINER



WANTED

PAUL D.

Mitterstockstall. Wagram. Austria
www.paul-d.at

wine-maker: Paul Direder
size: 26 ha
total annual production: 70.000 bottles
grape varieties: 70% Grüner Veltliner, 20% Zweigelt, 5% Müller Thurgau, 2% Riesling, 1% Muskateller, 1% Frühroter Veltliner, 1% Roter Veltliner

region: Wagram - Austria
geography: north west of Vienna

climate: continental/Pannonian
soil: loamy loess

kwselection.com



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Bottle/case: _12_
Cases/layer: _12_
Cases/palett: _60_