

Grüner Veltliner 2021

Grape: Grüner Veltliner
Soil composition: loamy loess
Altitude: 600ft
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: 2021-2025

Tasting notes:
Color: clear, bright yellow-green
Nose: winter apple, floral, white currant, honeydew melon
Taste: green apple, citrus and classic white pepper, nice acidity and excellent finish

Food pairing: chicken, pork, veal, trout, zander, vegetables

Best temperature to drink: 40-45°F



SUSTAINABLE
AUSTRIA

In transition
to
organically
certified

WINERY Paul-D

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

Wine-maker: Paul Direder
Size of winery: 30ha

Region: Wagram – Lower Austria
Geography: north/west of Vienna
Climate: continental/Pannonian
Soil: loam and loess