

Grüner Veltliner 2022

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: 12,0 % vol.
Acidity: 6,2 g/l
Residual sugar: 4,5 g/l
Potential: 2022-2025

Tasting notes:
Color: clear, bright yellow
Nose: winter apple, fresh, fruity
Taste: green apple, fresh, slight citrus note and classic white pepper, nice acidity and excellent finish

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

Best temperature to drink 49-52°F



WINERY Paul-D

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

Wine-maker: Paul Direder
Size of winery: 35ha

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