



NETZL



Grüner Veltliner classic 2015

Marked aroma of the variety with no shortage of fruits such as green apples, on the palate peppery spice, fresh and balanced

Serving Suggestion: Austrian kitchen such as Wiener Schnitzel, roasted or fried chicken, pickled knuckle of pork, cold buffet, fish and seafood



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Technical Data:

- Winery: Franz & Christine Netzl
- Grape Variety: Grüner Veltliner
- Name/Vineyard: Rothenberg, Haidacker, Hagelsberg
- Soil: nutritious loess with some gravel
- Vinification & yield: fermentation in temperature-controlled stainless steel tanks at about 18 °C to preserve fresh and crispy style, yield: 8,000 kg/ha

- Vintage: Nice spring and summer at the beginning, late summer was cooler, which brought great aroma and fizzy and animating acidity
- Harvest: harvested and selected by hand, single-berry-selection in the cellar
- # bottles produced: 17.000
- Alc: 13.5
- Residual Sugar: 2.1
- Acidity: 6.2
- Press:

UPC: 787 263 311 64

Select COLA: _____

12 bl/cs layer: 14cs pallet: 70cs