



RUTTENSTOCK liter
Grüner Veltliner 2020

vineyard name: vineyards around
Röschitz - Weinviertel
grape: Grüner Veltliner
elevation: 950 feet
exposure: south east and east west
average age of wines: 15 years

the vineyard:
a cuvee of several Grüner Veltliner
estate vineyards

wine production:
harvest time: middle of September
fermentation: temperatur controlled
stainless steel tanks at max. 62° F

alcoholic content: 12% by vol
total acidity: 6.3g/l
residual sugar: 1.9g/l
potential: 2021- 2023

tasting notes:
very fruity and light, apperals of citrus
and green apples, crisp with lively
acidity structure

food pairing:
cold appetizers, soup, fish,
vegetables, salad

Ideal temprature to drink 41-47°F



Winery Ruttenstock

Röschitz – Österreich

www.ruttenstock.at weingut@ruttenstock.at

wine-maker: Mathias Ruttenstock
size: 42 acres

total annual production: 80.000 bottles

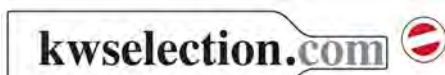
grape varieties: 80% Grüner Veltliner,
5% Chardonnay, 3% Riesling,
3% Gelber Muskateller, 3% Zweigelt

region: Weinviertel

geography: northwest of vienna, south of
Retz

climate: dry with cold winters and hot
summers

soil: primary rock and loess



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Bottle/case: 12
Cases/layer: 12
Cases/palett: 60