



WEINVIERTEL DAC - KLASSIK

Grüner Veltliner 2020

vineyard name: Königsberg, Hinternberg
grape: Grüner Veltliner
elevation: 1000 feet
exposure: south east
average age of wines: 27 years

the vineyard
Königsberg and Hinternberg are perfect Grüner Veltliner vineyards, on one side there is more primary rock soil and on the other side is deep loess

wine production
harvest time: at the end of September
fermentation: temperatur controlled at max. 64° F

alcoholic content: 12,5% by vol
total acidity: 6.2g/l
residual sugar: 1,9g/l
potential: 2021- 2024

tasting notes
peppery and spicy, yellow apples, very slender and elegant, a little bit of grapefruit, unbelievably fresh and animating.....

food pairing
cold appetizers, soup, fish, Schnitzel or anything fried

Ideal temprature to drink 45-48°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: 6
Cases/layer: 32
Cases/palett: 128