

Grüner Veltliner

"Terrassen" 2025

92
points

Falstaff

Origin	Niederösterreich
Grape variety	Grüner Veltliner
Category	BIO Traisental DAC
Analysis	Alc: 12% vol, Acidity: 6 g/l, Rs: 2.9 g/l, dry
Potential	2026-2036

Site

Different single vineyard parcels from the Traisental region; age of vines between 5 – 80 years.

Vinification

Selection of the best physiologically ripe grapes; crushed; skin contact for 6 hours; pressed; fermented in stainless steel; kept on the lees for 3 months.

Tasting notes

Medium green yellow; pure pepper on the nose; hinting at typical Grüner spiciness; aromatic herbs and yellow fruit; dense and complex on the palate; great promise for the future.

Serving suggestion

Goes best with fish e.g. with trout or salmon; also very good with spicy food; especially asian cuisine.

EAN13 code bottle 9120013674546

EAN13 case code 9120013674553



Nutritional Information