

# GRÜNER VELTLINER

## Terrassen 2024



<b>Origin</b>	Lower Austria	
<b>Variety</b>	Grüner Veltliner	
<b>Category</b>	Lower Austria	
<b>Analysis</b>	Alc: 12,5 % vol., Acidity: 5,1 g/l, Rs: 1,8 g/l, dry	
<b>Potential</b>	2025 – 2035	
<b>EAN 13 bottle code</b>	9120013673648	
<b>EAN 13 case code</b>	9120013673655	

<b>Site</b>	Different single vineyard parcels from the Traisental region; age of vines between 5 – 80 years
<b>Vinification</b>	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
<b>Tasting notes</b>	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.
<b>Serving suggestion</b>	goes best with fish e.g. with trout or salmon; also very good with spicy food; especially Asian cuisine.