



# GROISS

## BREITENWAIDA - WEINVIERTEL

OUR HANDS ARE THE TOOL. OUR SOIL IS THE ORIGIN!



### BRAITENPUECHTORFF

#### Grüner Veltliner 2016

**Variety:** 100 % Grüner Veltliner

**Vineyards:** Sauberg, In der Schablau, Pankraz

**Soil:** Conglomerate and Quarz

**Harvest:** selective harvesting by hand, first selection of the single vineyards Sauberg, In der Schablau and Prankraz

**Verarbeitung:** 7h maceration on the skins. Gently pressing without stems. Fermented with vineyards yeasts in stainless steel. Aged 6 month on full lees.

**Analytics:** alcohol content 13,0 % vol., residual sugar 2,9 g/L, acidity 6,0 g/L

**Enjoy:** 2017 till 2020

**Tasting notes:** Very fresh, fruity and appetizing notes of juicy pear make this very easy to like and sip. The palate is fresh and made light and zingy by lovely zesty lime and lemon notes. A vein of white pepper is fizzing away at the core. It's a perfect summer wine with the slightest spritz. (Wine Enthusiast)

Allergene Inhaltsstoffe: enthält Sulfite