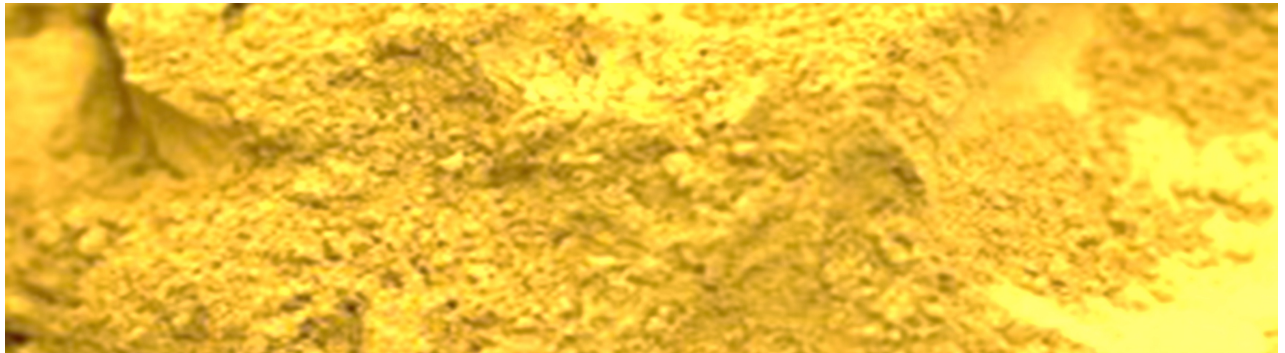




GROISS

BREITENWAIDA – WEINVIERTEL

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



Weinviertel DAC Grüner Veltliner 2016

Variety: 100 % Grüner Veltliner

Soil: ferruginous and calcareous loess

Harvest: selective harvesting at the end of october by hand in several steps

Handling: 6h maceration on the skins. Gently pressing without stems.

Vineyard and neutral yeasts. Aged on the full lees in stainless steel tank till bottling in February 2017.

Analytics: Alcohol content 13,0 % vol., residual sugar 3,9 g/L (dry), acidity 6,2 g/L

Enjoy: 2017 till 2020

Tasting notes: Shiny golden with green nuances, fresh yellow and juicy fruits, red ripe pomegranate, yellow apple and elegant white blossom, full-bodied and mineralic on the palate, lively structure and acidity as well as a long finish.

Serve with: The Grüner Veltliner Weinviertel DAC is regarded as all-rounder: The structure and minerality of this wine harmonizes perfectly with meat dishes. The wine's fresh fruit- and citric aromas also make deliciously delightful complements to seafood or Asian dishes. The same is true for vegetable dishes and dishes with white meat.