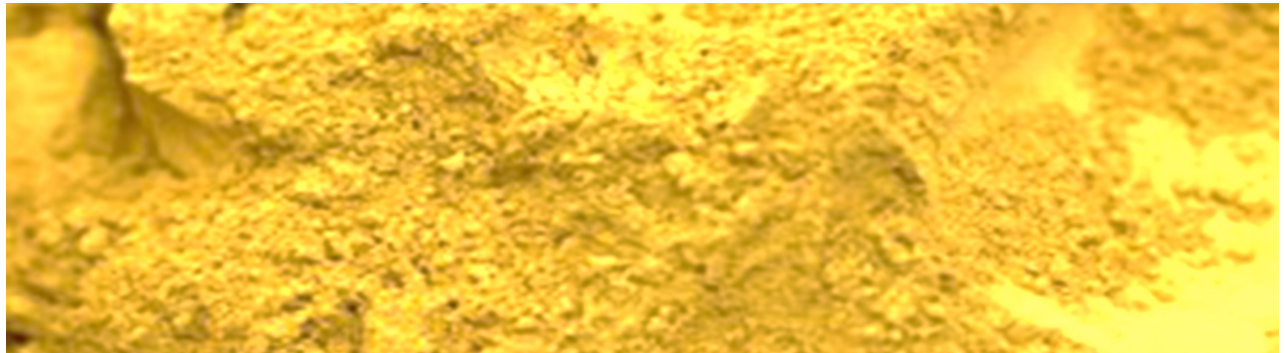




GROISS

BREITENWAIDA – WEINVIERTEL

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



Weinviertel DAC ^{organic} Grüner Veltliner

Variety: 100 % Grüner Veltliner

Soil: ferruginous and calcareous loess

Harvest: selective harvesting in september & october by hand in several steps

Handling: 8h maceration on the skins. Gently pressing without stems.

Vineyard and neutral yeasts. Aged on the full lees in stainless steel tank.

Analytics: Alcohol content 12,5 % vol., dry

Tasting notes: White pepper, crushed sage and a touch of citrus promise savoriness. The palate delivers with full-on white pepper spiciness, slender freshness and lovely, pithy, salty, yeasty texture. This is a little pepper bomb full of life and verve. The finish is dry and appetizing. A wine that is always inviting and animating to drink and to enjoy all day long!

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.

Contains Sulfites