PICHLER-KRUTZLER

Wachau



Symbolic picture

Grüner Veltliner DÜRNSTEIN 2022

Vineyard	
Village/Ried	Dürnstein/ village appellation
Appellation	Wachau DAC
Grape variety	Grüner Veltliner 100%
Soil	Danube sediments of sand and gravel
Age of vines	approx. 15-30 years
Harvest	by hand on the September 22nd till October 20th 2022
Vinification	
Destemming	no/ whole grapes slightly squeezed
Skin contact	up to 2 hours
Fermentation	stainless steel
Elevage	5 months on the fine lees in stainless steel
Bottling	March 2023
Analysis	
Alcohol	12% by vol
Residual sugar	1,1 g/l
Total acidity	5,5 g/l
Tasting notes	
	delicate green-yellow, fruity and peppery nose, likewise refreshing and gripping, stimulantly austere aftertaste
Ratings	
	Previuos vintages: 93/100 James Suckling 91/100 Wine Enthusiast

Weingut Pichler-Krutzler, Oberloiben 16, 3601 Dürnstein, Austria
T: +43-2732-71806, F: +43-2732-71806-11, office@pichler-krutzler.at, www.pichler-krutzler.at