

Grüner Veltliner, 2010

Color:

Yellow-green

Nose:

Spicy hay, pear and mineral-like aromas

Palate:

Multi layered, juicy and white pepper finish

Food pairing:

Particularly good when served with cold starters, sushi, pastas, delicate salads or as an aperitif.

0,75l, Screw cap, Drink temperature: 6 - 10 °C (42.8 - 50.0 °F)

Harvest by hand: September, 28th - October, 13rd, 2010

Bottling: January, 2011



Analysis:

Grape Variety: Grüner Veltliner

Appellation: Burgenland

Classification:

Qualitätswein

Residual Sugar: 6.8g/l

Acid: 6.9g/l

Alcohol: 11.5vol%