



GROISS

BRAITENPUECHTORFF WEINVIERTEL GRÜNER VELTLINER



VARIETIES:

100 % Grüner Veltliner

SOIL:

Conglomerate and Quarz

HARVEST:

Selective harvesting by hand

HANDLING:

Twelve hour maceration on the skins. Gentle pressing without stems. Vineyard yeasts and neutral are added. Aged on the full lees in stainless steel tank.

ANALYTICS:

Alcohol content 12.5 % vol., dry.

TASTING NOTES:

Leafy and stony notes make this a pretty attractive and full of Weinviertel characteristics. The palate is pretty fruity, lush and round, with a ripe and integrated acidity and a charming texture. Intensely fruity and mouth filling but with a good tannin structure and finesse.



Certified Organic