

Wieninger Gruner Veltliner Wien Organic



Origin

Country	Austria
Wine Region	Vienna
Winery	Wieninger

Technical Data

Grape Varieties	Gruner Veltliner
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification	After being harvested meticulously by hand, and then undergoing another careful selection through a fully automatic grape-sorter, the grapes from each parcel undergo a short maceration period and were then carefully pressed. The pre-clarified must is fermented at cool temperatures in stainless steel tanks, then matured to accentuate the racy, fruity character as best as possible.
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Ageing	After ageing on the fine lees for a moderate length of time, the individual parts are blended together and bottled.
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Awards and certificates



Grapes from vineyards that have been farmed according to biodynamic guidelines since 2008.

Description

In Brief	This is an iconic family winery in the metropolis of Vienna, where they practice natural, biodynamic viticulture, requiring extensive work by hand. Their vineyards are situated on the Bisamberg and Nussberg hills, with the Danube river between them, defining different soil and climate profiles. This wine is a blend from both vineyards and it represents the uniqueness of the Vienna as a wine region.
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Tasting notes	The wine offers a clear, fresh, intense and juicy on the palate, very elegant and charming in its voluptuous nature but also vibrantly fresh. The finish is pure, piquant and salty with fine tannins and a tight structure.
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Food Pairing	It makes an ideal companion for classic Austrian dishes.
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