



## Grüner Veltliner Terrassen 2017

### Niederösterreich

Yellow with green undertones, fresh apple aroma with delicate citrus notes in the nose, a pleasant peppery spice with stimulating fruit on the tongue. A perfect drinking experience for many occasions.

### Production of the wine

The grapes are picked by hand and brought to the press house in perfect condition in stackable crates, destemmed, and pressed with light pressure. The clarified must flows from the four-storey press house into the natural cellar without the use of pumps, and is slowly fermented in cooled stainless steel tanks at approx. 18°C, first and foremost to convey the delicate aromas and flavours. The fine fruit is highlighted through aging in a steel tank.

### Serving suggestions

Goes well with starters, poultry, salads and white meats – whether grilled, roasted, or breaded and fried. Also accompanies vegetable dishes and stews very well.

### J **FACTS**

Grape variety: 100% Grüner Veltliner

Origin: Lower Austria

Soil: Primary rock and loess

ABV: 12.5

Ac: 7.1‰

RS: 1.0 g/l

Ageing potential: 2020

