



# GROISS

## WEINVIERTEL DAC GRÜNER VELTLINER



### VARIETIES:

100% Grüner Veltliner.

### SOIL:

Ferruginous and Calcareous Loess.

### HARVEST:

Selective harvesting in September & October by hand in several steps.

### HANDLING:

8h maceration on the skins. Gently pressing without stems. Vineyard and neutral yeasts. Aged on the full lees in stainless steel tank.

### ANALYTICS:

Alcohol content 12.5% vol., dry.

### TASTING NOTES:

White pepper, crushed sage and a touch of citrus promise savoriness. The palate delivers with full-on white pepper spiciness, slender freshness and lovely, pithy, salty, yeasty texture. This is a little pepper bomb full of life and verve. The finish is dry and appetizing. A wine that is always inviting and animating to drink and to enjoy all day long!

### SERVE WITH:

The Grüner Veltliner Weinviertel DAC is regarded as a crowd-pleaser and versatile for food pairings. The structure and minerality of this wine harmonizes perfectly with meat dishes. The wine's fresh fruit and citric aromas also make deliciously delightful complements to seafood or Asian dishes. The same is true for vegetable or white meat dishes.



Certified Organic

