

Allacher



2023 GRÜNER VELTLINER

Grape Variety(s): 100% Grüner Veltliner

Vineyard: -

Alcohol: 12%vol

Acidity: 6,1 g/l

Residual sugar: 3,2 g/l

contains sulphites

Description:

Pastel yellow-green, intensely fruity scent on the nose with a slightly spicy “pepper nose”; supple on the palate with a beautiful harmonious balance; a very typical Grüner Veltliner

Vinification:

The grapes were destemmed and left on the mash for 10 hours for ideal aroma leaching. The grapes were then gently pressed. The completely clarified grape juice was fermented in a cool stainless steel tank at around 17 °C. After a fermentation period of 14 days, the wine was withdrawn and stored on the fine lees for 2 months. The yeast contact was ensured by stirring the yeast daily. This makes the wine smoother and creamier.

Serving temperature: 6-8 °C

Ratings:

Landessieger 2024 Burgenland