

# Allacher



## 2024 GRÜNER VELTLINER

**Grape Variety(s):** 100% Grüner Veltliner

**Alcohol:** 11,5%vol

**Acidity:** 5,6 g/l

**Residual sugar:** 3,6 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was fermented in a cool stainless steel tank at around 17 °C. After a fermentation period of 14 days, the wine was withdrawn and stored on the fine lees for 2 months.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