

Animo

Grüner Veltliner

handverlesen & nachhaltig bewirtschaftet

*fresh, fruity, light and dry
best served with: everything you like -
Biozertifiziert!
dry - 12,0 %vol.*

*This chartreuse and typical Veltliner
combines apple and peach aromas on the
nose and features a very balanced
acidity. Juicy on the palette, elegant
texture with delicate and spiced finish.*

Rebsorte: Grüner Veltliner

Standort/Boden: First run of harvesting. Less soils and conglomerate stone store the heat of sunny days and reflect it at night. Light and sandy clay prevail and stand for refreshing & spicy Veltliner.

Alkohol: 12,0 %vol.

Restzucker: 2,0g/l

Säure: 5,7 g/l

Ausbau: fermentation in stainless steel-tanks at 16°C to 18°C

Verschluss: screwcap

Optimale Trinktemperatur: 10 – 12°C

Optimale Trinkreife: 2026 – 2036

Gebinde: 0,75l

Jahrgang 2025

