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

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