

Grüner Veltliner Rohrendorf

KREMSTAL DAC ARTUR TOIFL

handverlesen & nachhaltig bewirtschaftet

*classical, spicy, typical
best served with: fish, meat or asian
cuisine
dry - 13,0 %vol.*

*Pale yellow-green; elegant fragrance of
green apples; juicy pear fruit with
meadow herbs on the palate. Elegant
texture with hints of citrus fruit.
Mineral-fruity - the perfect food
companion.*

Rebsorte: Grüner Veltliner

Standort/Boden: Less soils store humidity – perfect for mineralic and full-bodied wines.

Alkohol: 13,0 %vol

Restzucker: 1,0 g/l

Säure: 5,5 g/l

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

Verschluss: screwcap

Optimale Trinktemperatur: 10 – 12°C

Optimale Trinkreife: 2025 – 2035

Gebinde: 0,75l

Jahrgang 2023

