



GROISS

BREITENWAIDA - WEINVIERTEL

OUR HANDS ARE THE TOOL. OUR SOIL IS THE ORIGIN!



BRAITENPUECHTORFF
Weinviertel DAC
Grüner Veltliner 2019 organic



Variety: 100 % Grüner Veltliner

Soil: Conglomerate and Quarz

Harvest: selective harvesting by hand

Processing: 12h maceration on the skins. Gently pressing without stems.
Fermented with vineyards yeasts and neutral yeasts in stainless steel. Aged 6 months on full lees.

Analytics: alcohol content 12,5% vol., residual sugar 1,7 g/L, acidity 5,9 g/L

Enjoy: 2020 till 2025

Tasting notes: Leafy and stony notes make this a pretty attractive and full of Weinviertel characteristics. The palate is pretty fruity, lush and round, with a ripe and integrated acidity and a charming texture. Intensely fruity and mouth filling but with a good tannin structure and finesse.

Allergene Inhaltsstoffe: enthält Sulfite