



GROISS

BREITENWAIDA - WEINVIERTEL

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



BRAITENPUECHTORFF Weinviertel DAC Grüner Veltliner 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 on full lees till bottling.

Analytics: alcohol content 12,5% vol., dry

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