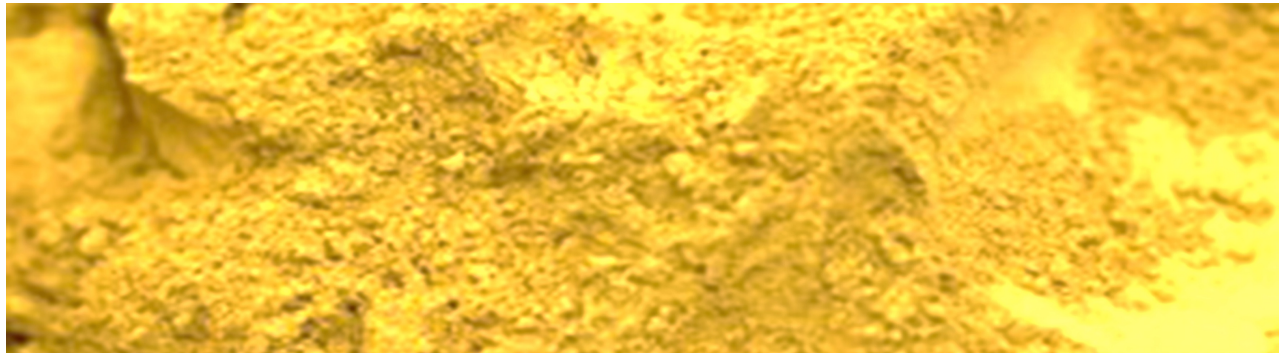




# GROISS

## BREITENWAIDA – WEINVIERTEL

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



### Weinviertel DAC <sup>organic</sup> Grüner Veltliner 2020

**Variety:** 100 % Grüner Veltliner

**Soil:** ferruginous and calcareous loess

**Harvest:** selective harvesting in september & october by hand in several steps

**Handling:** 8h maceration on the skins. Gently pressing without stems.

Vineyard and neutral yeasts. Aged on the full lees in stainless steel tank.

**Analytcs:** Alcohol content 12,5 % vol., residual sugar 1,8 g/L (dry), acidity 6,5 g/L

**Enjoy:** 2021 till 2026

**Tasting notes:** White pepper, crushed sage and a touch of citrus promise savoriness. The palate delivers with full-on white pepper spiciness, slender freshness and lovely, pithy, salty, yeasty texture. This is a little pepper bomb full of life and verve. The finish is dry and appetizing. A wine that is always inviting and animating to drink and to enjoy all day long!

**Serve with:** The Grüner Veltliner Weinviertel DAC is regarded as all-rounder: The structure and minerality of this wine harmonizes perfectly with meat dishes. The wine's fresh fruit- and citric aromas also make deliciously delightful complements to seafood or Asian dishes. The same is true for vegetable dishes and dishes with white meat.

Contains Sulfites