



Grüner Veltliner

kalmuck Wachau 2024

Garden herbs, lemon zest, acidity that brings out the fruit; juicy drinking character, appears lighter than it is; excellent extract.

ALCOHOL 12,5%vol, dry

SERVING TEMPERATURE 10-12 °C

SCREW CAP

AGING POTENTIAL 5-10 years

RECOMMENDATION *perfect with fish, white meat or solo.*

Hand-picked. Gentle pressing and processing, temperature controlled fermentation in stainless steel tank, matured on fine yeast.

SOIL

Terraced vineyards on the left bank of the Danube from Spitz to Loiben.