



GRÜNER VELTLINER 2025



Contents: 0,75 l
Alcohol: 13,0%
Grape variety: Grüner Veltliner
Quality level: Quality wine

CHARACTERISTICS

Captivatingly fresh bouquet of arnica and sunflowers, fresh yellow apple alongside young apricot and an accompanying, fragrant spicy note; delicately creamy, balanced fullness, animating and balanced with a fine acidity, fragrant herbs on the finish.

VINIFICATION

Fermented and stored in steel tanks.
Drinking temperature: 10-12°

OUR RECOMMENDATION

Whether with honeydew melon with ham, fish or poultry – a Grüner Veltliner harmoniously rounds off any dish. But it can also be wonderfully combined with difficult ingredients such as asparagus or artichokes.

stay

sweet