



Weinviertel DAC Klassik 2022

Grüner Veltliner

peppery and spicy, yellow apples, very slender and elegant, a little bit of grapefruit, unbelievably fresh and animating

Serving Suggestion: cold appetizers, soup, fish, Schnitzel



Technical Data:

Winery: Rutenstock
 Grape Variety: Grüner Veltliner
 Name/Vineyard: Königsberg, Hinternberg, Hundspoint
 Soil: Loess, primary rock
 Vinification & yield: fermentation in temperature-controlled stainless steel tanks, 6,700 kg/ha
 Vintage: 2022
 Harvest: harvested by hand at the end of September,
 # bottles produced: 20.000
 Alc: 12.5
 Residual Sugar: 2.6
 Acidity: 5.9

6 bl/cs **layer: 32cs pallet: 128cs**