

Wimmer Gruner Veltliner

Hugl-Wimmer

Austria - Weinviertel

Fine aromatic nose with elegant fruit, subtle minerality, delicately juicy with a firm acid structure, fresh and radiant, long, well-balanced finish, appealing and lively. Full bodied and a lingering finish.

| Specifications | |
|----------------|---|
| Varietals | 100% Gruner Veltliner |
| Vinification | Vinified in stainless steel (no oak). Aged on the lees 2 months. |
| Pairings | Pairs well with many cuisines such as oyster, sushi, sashimi, and seafood in general. |



| Codes, Weights and Measures | |
|-----------------------------|-------------------------------|
| UPC | 7 84585 01111 7 |
| Units/Case | 12 |
| Unit Size | 1000 mL |
| Container | bottle |
| SCC | 1 07 84585 01111 4 |
| Case Weight | 40 |
| Cases/Pallet | 50 |
| Layers/Pallet | 10 |
| SRP | \$ 16.99 USD 1000mL Bottle |

| Reviews and News | |
|---|--|
| 2019 Wimmer Gruner Veltliner - 87 PTS - BEST BUY - WE | |
| 2018 Wimmer Gruner Veltliner - 88 PTS - WE | |
| 2017 Wimmer Gruner Veltliner - 87 PTS - WE | |
| 2015 Wimmer Gruner Veltliner - 88 PTS - WE | |
| 2014 Wimmer Gruner Veltliner - 87 PTS - WA | |
| 2013 Wimmer Gruner Veltliner - 90 PTS - WE | |