







Weinviertel DAC Reipersberg 2022 Grüner Veltliner

In the nose a touch of pear, spice, dried fruits with a lot of exotic, a clear mineral from the primary rock soil, elegant lively finish

Serving Suggestion: chicken and pork dishes, good food companion to many dishes







Technical Data:

Winery: Ruttenstock Grape Variety: Grüner Veltliner Name/Vineyard: Reipersberg primary rock

Vinification & yield: fermentation and aged four months on the yeast in stainless steel tanks, 4,200

kg/ha

Vintage: 2022

Harvest harvested and selected by hand at the end of October,

bottles produced 25.000

Alc: 13.5

Residual Sugar: 3.4 Acidity: 5.6

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

