

Ruttenstock Gruner Veltliner

Weingut Ruttenstock

Austria - Weinviertel

Very fruity and light Gruner Veltliner with fresh aromas of citrus and green apples. Crisp on the palate with lively acidity structure.

Specifications

Varietals	100% Gruner Veltliner
Soil type	loess, primaray rock, loam
Vinification	Sorting table, destemming. Fermentation in stainless steel tanks. Stirring of the lees for 3-5 weeks.
Production	3,333 (9-liter cases)
Pairings	Cold appetizers, soup, fish, vegetables, salad.



Codes, Weights and Measures

UPC	7 84585 03123 8
Units/Case	12
Unit Size	1000 mL
Container	bottle
SCC	1 07 84585 03123 5
Case Weight	38
Cases/Pallet	60
Layers/Pallet	12
ABV	12.00%
SRP	\$ 20.99 USD 1000mL Bottle