

Ruttenstock Sparkling Gruner Veltliner

Weingut Ruttenstock

Austria - Niederosterreich

The scent of green apples, the delicate citrus note and the hint of exotic fruits, make this wine a sparkling and refreshing taste sensation.

RS: 17g/L, TA: 6.2g/L, ABV: 12%

Specifications

Wine Type	Sparkling
Varietals	100% Gruner Veltliner
Age of Vines	Average 18 years
Soil type	Loess
Vinification	Grapes are hand harvested. The grapes are full cluster picked and sorted upon arrival. Skin contact maceration for 6 hours at 5-7°C. Wine was vinified in Stainless steel tank. No Oak. No ML. No lees stirring. Slight filtration before bottling and after bottling, wine is aged in bottles for 1-3 months to avoid bottle-shock. .
Production	833 (9-liter cases)
Pairings	Gressini, Olive, Fish, Mediterranean Snacks.



Codes, Weights and Measures

UPC	7 84585 03407 9
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03407 6
Case Weight	16
Cases/Pallet	120
Layers/Pallet	20
ABV	12.00%
SRP	\$ 32.99 USD 750mL Bottle