

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