

Sylvia Wimmer Gruner Veltliner

Hugl-Wimmer

Austria - Niederosterreich

Wimmer is Sylvia's nee name and the grapes for the Wimmer Grüner Veltliner still come from the original Wimmer vineyards

Tasting notes: 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	
Wine Type	White
Varietals	100% Gruner Veltliner
Age of Vines	Average 25 years
Agricultural Practices	Sustainable
Soil type	loess, loam
Vinification	preselected by hand before harvesting, destemmed, sedimentation for 12 hours, fermentation in stainless steel, first racking right after the end of fermentation, then at least 3 months on the lees before filtering and bottling.
Production	5,000 (9-liter cases)
Pairings	oysters, sushi, seafood.



Codes, Weights and Measures	
UPC	7 84585 02709 5
Units/Case	12
Unit Size	1000 mL
Container	bottle
SCC	1 07 84585 02709 2
Case Weight	40
Cases/Pallet	50
Layers/Pallet	10
ABV	11.00%
SRP	\$ 17.99 USD 1000mL Bottle