

GRÜNER VELTLINER TROCKENBEERENAUSLESE 2018



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| GRAPE VARIETY: | Grüner Veltliner |
| DEVELOPMENT: | Quality wine sweet |
| VINEYARD: | Mitterberg |
| ALCOHOL: | 9,9 % vol. |
| ACIDITY: | 5,5 g/l |
| RESIDUAL SUGAR: | 192,7 g/l |
| DRINKING TEMPERATURE: | 13-15° C |
| STORABLE: | 20 Jahre |
| VINIFICATION: | Harvest on 01/18/2019 with 60% botrytis and 32 ° KMW; Fermentation time about 2 months. Storage in steel tanks; |
| CHARACTERISTICS OF WINE: | Dark-golden yellow; velvety soft aroma, great variety of dried fruit; fresh proportion of aromas of fruit, sweetness, and acidity, a lively wine with great storage potential. |