

WEINVIERTEL DAC CLASSIC 2020



GRAPE VARIETY:	Grüner Veltliner
DEVELOPMENT:	Quality wine dry
VINEYARD:	Weinviertel
ALCOHOL:	12,8 % vol.
ACIDITY:	6,6 g/l
RESIDUAL SUGAR:	2,1 g/l
DRINKING TEMPERATURE:	8-10° C
STORABLE:	3 years
VINIFICATION:	Harvest in mid-October, maceration time 4 hours, fermentation time 45 days; storage in steel tank.
CHARACTERISTICS OF WINE:	This wine has great depth in its aromatics. Smells of yellow apples, notes of herbs and spices; Very elegant and creamy on the palate with well integrated acidity; juicy drinkability; pleasant texture; lots of drinking.