



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



GRÜNER VELTLINER SELECTION 2023

The Grüner Veltliner which awakens your taste buds.



ORIGIN: Austria, Burgenland
CATEGORY: Dry, White, Still wine
GRAPES: 100% Grüner Veltliner

WINE DESCRIPTION

A pale yellow color. In the nose fresh yellow & green fruits are coming through, reminding of apples, gooseberries and pears. Rich in facets and finesse on the palate. A well balanced wine, awakening the taste buds with attractive spiciness & bundled fruits. Very good length.

TERROIR

The soil is rich and highly fertile chernozem black earth, resting on a base of limy sediments, with a top layer comprising sand, gravel, and organic matter. Chernozem is renowned for its abundant humus content, making it one of the most fruit-friendly soils in the world.

VITICULTURE

Year round soil cover with plants and greens promoting beneficial insects on every second vine row. Additional cover on other vineyard areas for 6 months a year. Careful pruning and foliage work make for vigorous vines and moderate yield.

VINIFICATION

Alcoholic fermentation at around 18°C. No malolactic fermentation to keep the style fresh and fruity. Aging on the lees for 3 months to increase complexity and preserve freshness. 100% fermented and aged in stainless steel.

FOOD PAIRING

A Wiener Schnitzel or other traditional Austrian dishes are the perfect food-pairing for this Grüner Veltliner. Vegetarian dishes like roasted vegetable with a nice lemon-oil dressing would also be a very good companion.

ALCOHOL:	12.5%	BOTTLE SIZES:	0.750l
RESIDUAL SUGAR:	72.0 g/l	CLASSIFICATION:	Qualitätswein
DRINKING TEMPERATURE:	8–12° C	VEGETARIAN:	Yes
		VEGAN:	Yes