



Variety:	Grüner Veltliner
Vineyard(s) /Appellation:	Qualitätswein, made from purchased fruit from long-term-contract growers.
Soil / aspect / slope:	Sandy Soil & Loess
Vineyard Notes:	The rows of vines have open soils, between the rows, there is green cover. We work our vineyards in a very natural way. We try to support beneficial insects and to use pesticides (against mildew) only when needed, we have weather stations in the vineyards, that inform us per PC about the actual conditions. Also our stocks of roses at the beginning of the rows of vines do warn us.
Harvest Date:	By the beginning of October
Wine Maker:	Roman Pfaffl
Vinification:	Fermented and stored in stainless steel. No malolactic.
Analysis:	Alcohol: 11,5 vol%, Acidity: 7,4 g/l, Residual sugar: 2,5 g/l
Winemakers notes:	Fruity and Peppery in its fragrances, a light and lively Grüner Veltliner, which fits perfectly on hot summer days
Suggested retail price:	
Number of cases produced:	2.000 cases

IMPORTED BY AVATAR WINE MARKETING

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