



SEPP GRÜNER VELTLINER 2008

LOWER AUSTRIA

ORGANIC

Soil: Predominantly deep layers of rich in lime löss-soils.

Harvest: end of September 2008

Grape processing: De-stemming and crushing, pressing without maceration

Fermentation: stainless steel

Maturation: stainless steel

Bottling: February 2009

Alcohol: 12.5 %vol.

Acidity: 5.6 g/l.

Residual sugar: 2.9 g/l.

Characteristic: yellow green brilliance; in the nose it reminds of fresh apple and citrus fruits; quite expressive and for a light wine it has a decent concentration, animating and likeable on the palate. A great example of a high-quality rather fruit-driven Grüner Veltliner.

Food combination: with cold starters or just as a solo-wine, great for BBQ's, picnics, or any other festive activity in the summer. An ideal wine for the terrace!

Aging potential: best to drink within 2-3 years after bottling