

Grüner Veltliner

KREMSTAL DAC ARTUR TOIFL

handverlesen & nachhaltig bewirtschaftet

*fruity, typical, complex
best served with:
pastas, fish and meat dishes
dry - 12,5 %vol.*

This Grüner Veltliner presents itself perky and fresh – like the winemaker himself – with peppery nuances. Wonderful fruity aromas with mild sweet notes of ripe fruits. The wine is already persistent and complex, but still light and well balanced.

Rebsorte: Grüner Veltliner

Standort/Boden: Lindobel is a special vineyard, dominated of soil with loess deposits. It provides our Grüner Veltliner with an unmistakable spiciness as well as a distinct and clear bouquet.

Alkohol: 12,5 %vol.

Restzucker: 2,0 g/l

Säure: 5,6 g/l

Ausbau: fermentation in stainless steel-tanks at 16°C to 18°C

Verschluss: screwcap

Optimale Trinktemperatur: 10 – 12°C

Optimale Trinkreife: 2026 – 2036

Gebinde: 0,75l

Jahrgang 2025

