



SEPP Grüner Veltliner 2008

Lower Austria, Organic

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

Harvesting date: end of September 2008

Grape processing: de-stemming, crushing 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.

Description: 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 high-quality rather fruitdriven 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 the terrace!

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