

Green Veltliner Gruenello 2017

Government inspection number F 19/18

An enchanting fragrance reminiscent of meadow flowers, sweet limes and green bananas. Elusive panache, snappy acidity, lively spirited. This wine was harvested at 16° KMW.

Analysis:

11 % alcohol by volume
1 g residual sugar
6.1 % acid

Tasting:

Flowery primary aroma, dandelion to the palate. Quite bold and fruity, lean and direct. Highly robust.

Cuisine:

This is a delicate wine for hot summer days. A great complement to light dishes, white meats and salads. Even after enjoying large quantities of wine, you can still keep a clear head.



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