

Green Veltliner Weinzurl 2017

Government inspection number F 18/18

This wine was harvested quite early with a sugar gradation of 17° KMW and fermented at a very low temperature. Thus, we were able to achieve a very fragrant bouquet, reminiscent of tropical fruit.

Analysis:

12 % alcohol by volume
1.3 g residual sugar
5,4 % acid

Tasting:

A green peppery start, moss, wet grass, a citrus-orientated middle, rhubarb, lemon apples. The crisp acidity is well integrated, playful and animating.

Cuisine:

This wine goes particularly well with light dishes such as salads, fish or white meat. This Weinzurl also makes a delicious complement to Spaghetti Bolognese.



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