

Ried Obere Sandgrube Grüner Veltliner ^{DAC}

| | |
|--------------------------|--|
| vintage | 2021 |
| appellation | Single vinyard Obere Sandgrube |
| alcohol by volume | 14,0 Vol.% |
| residual sugar | 3 g |
| acid | 8,0 % |
| tasting | More emphasis on the fruity taste than the spicy note. The varietal Pfefferl shines through. A juicy middle with the acid perfectly integrated. Very delicate with a slow decrescendo. |
| cuisine | A powerful wine for hearty dishes |
| certification | Sustainable Austria |



The Krems sand pit consists mainly of loamy fine sand with coarse fractions of crushed stone and gravel in the subsoil. A moderate sloping toward the south offers ideal conditions, especially for the Green Veltliner. Due to its high water retention capacity even in dry years, the soil provides the vines with plenty of water.

This Green Veltliner was harvested after repeated thinning at a high gradation. Only the best grapes were used.



Wienerstraße 131
3500 Krems

tel. +43 (0) 2732 84558
info@aigner-wein.at

www.aigner-wein.at

  [aigner.wein](https://www.facebook.com/aigner.wein)