

# Kremstal Grüner Veltliner Weinzurl<sup>DAC</sup>

<b>vintage</b>	2022
<b>appellation</b>	Kremstal
<b>alcohol by volume</b>	12 Vol.%
<b>residual sugar</b>	1,6 g
<b>acid</b>	6,2 %
<b>tasting</b>	A green peppery start, moss, wet grass, a citrus-orientated middle, rhubarb, lemon apples. The crisp acidity is well integrated, playful and animating.
<b>cuisine</b>	This wine goes particularly well with light dishes such as salads, fish or white meat.
<b>certification</b>	Sustainable Austria



This wine is a perfect representative Grüner Veltliner from the Kremstal. The grapes were 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.



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