

Pfaffl

Grüner Veltliner Zeisen Weinviertel DAC 2024



WHITE
STILL WINE



AUSTRIA



NIEDERÖST
ERREICH



SUITABLE
FOR VEGANS

TASTING NOTE

It's all about spice, pepper, and crisp refreshing fruit. Bright sparkling yellow with green hints, beautiful and charming fragrance of black pepper, citrus and herbs. Juicy and crisp on the palate with a spicy finish. A superb example of how refreshing yet complex Gruner Veltliner can be.

VITICULTURE

The soil consists of slightly sandy loess. The vines have an average age of over 40 years and are trained in the guyot system.

VINIFICATION

The grapes were destemmed and crushed. Pressed at low pressure in order to preserve the delicate flavour compounds. Fermentation with temperature-control at 20°C. Storage in stainless steel-tanks for 4 months before the wine was bottled.

FOOD MATCHING

This wine invites you to be creative and limitless with food pairings. From tender fish to oriental dishes - everything is permitted!

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Grüner Veltliner (100%)
CLOSURE	Screw cap
SKU CODE	E7646124
EXPRESSION	White, Aromatic and Dry
COUNTRY	Austria
REGION	Niederösterreich
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
TOTAL ACIDITY	4.9g/l Tartaric
RESIDUAL SUGAR	5.1g/l
SKU	E7646124