



Forstreiter

Grüner Veltliner Classic 2023



Origin:	Niederösterreich
Site/vineyard:	The grapes come from various vineyards along the Danube
Analysis:	Alcohol: 12,5% vol Residual sugar: 3,5 g/l Acidity: 5,6 g/l
Closure:	screw cap
Soil:	Loess and conglomerate
Vinification:	steel tank, about 3 months on the lees
Characteristic:	Open and accessible, subtle spiciness, fine apple fruit, easy-drinking, fine varietal expression
Pairing:	Harmonises wonderfully with snacks, light summer dishes, picnics, parties or simply drinking on the terrace or in the garden.
Ideal Maturity:	2023 bis 2027
Drinking temperature:	8-10°C

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