



Querschnitt Gruner Veltliner Cuvee 2023

The youngest white wine is a mix of older and younger vines from all over Neckenmarkt, so it can perfectly show the different soils (schist, slate, gneis, limestone, clay). The harvest was separate for each variety. After the whole bunch pressing (without skin contact), fermentation took place in 600 liter to 1200 liter barrels Austrian oak. After the long natural fermentation in a cold clay cellar, the wine aged in the barrels without moving or adding anything, on the lees. Just before bottling the varieties come together. Grüner Veltliner is always the dominant variety, Chardonnay, Welschriesling and Muskat just fine partners. The wine is unfiltered and slightly cloudy.

TUOTTAJA	Kolfok
MAA / ALUE	Itävalta - Burgenland
PULLOKOKO	0,75
HINTA	*

* hintatiedot näkyvillä vain kirjautuneille

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