

Grüner Veltliner „wildwux“ Kremstal DAC 2016

PROJECT wildwux

Wildwux is a holistic approach to wildlife and environmental protection.

We take responsibility for our environment. With every bottle of wildwux we contribute to the protection and revitalization of valuable wildlife habitat - voluntarily and without government subvention.

VINEYARD

Site in Oberfucha, loess and sandy loam

VINIFICATION

Manual harvest in small boxes in mid-October. Clarification through sedimentation and fermentation in stainless steel tanks. Long maturation on the fine lees. Bottled at the beginning of March

CHARACTER

Green-yellow highlights, vibrant play of acidity, wonderful notes of meadow herbs, smooth spice, elegant, note of citrus ripe yellow notes of apple, concentrated and long

RECOMMENDATION

Ideal drinking temperature is at 8-10°C.
Pairs very well with vegetarian dishes and tastes outstanding with fish

ACCOLADES

Falstaff 2017: Kremstal DAC Cup Winner
A la Carte 2017: 93 Points (Winner wine)

ANALYSIS

Alcohol: 13,0 %vol.
Residual sugars: 5,9 g/l
Acidity: 5,5 g/l

Bottle shape: Burgunder bottle
Bottle size: 0,75l
Bottle closure: Screw cap
Case content: 6 bottles

