

GREEN! PEPP Grüner Veltliner

Description

Name:	Green! Pepp
Vintage:	2010
Quality classification:	Qualitätswein
Alcohol:	12,0%
Acidity:	6,4 g/l
Residual sugar:	4,7 g/l
Ageing ability:	2 years
Drink temperature:	8 °C
Recommended food:	Fish, white meat, Gouda



Wine-description:	NOSE: Sweet apple fruit, pear, ripe lemon PALATE: Ripe pear and lime flavors with an exotic touch; vivid and crisp, yet dainty; well supported by perfectly integrated acidity – Plenty of wine for novices and festivities
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Viticulture

Grape variety:	Grüner Veltliner
Vineyard:	vineyards around Röschitz
Must reading:	16,0 °KMW (=80°Oe)
Harvest:	around 05th October 2010
Yield/ha:	8 000 kg
Soil:	loess and clay
Age of the vine:	up to 15 years

Vinification

Must fermentation:	none
Storage:	stainless steel tank
Time of filling:	14 th of December 2010