



Grüner Veltliner Carnuntum DAC 2020

Netzl

Type	White wine
Origin	Österreich, Carnuntum
Producer	Netzl Göttlesbrunn
Classification	Österreichischer Qualitätswein DAC
Expansion	stainless steel
Contents	75 cl
Vintage	2020
Enjoyment phase	up to 8 years
Serving temperature	8 - 10 C°
Alcohol content	12.5 %
Grape varieties	Grüner Veltliner 100 %
Article no	55501720

Comments

Carnuntum area wine Soil. red gravel & slightly gravelly loess soils. Climate. Our mesoclimate benefits from the influence of Lake Neusiedl (the warm Pannonian plain) and the nearby Danube. The cool winds from the Danube to the north and also the low temperatures at night allow white wines with very distinctive, fragrant aromas and crisp acidity to ripen.

Pairing

Austrian cuisine such as Wiener Schnitzel, fried and fried chicken, stilts, cold buffet, fish and seafood.

Tasting notes

Typical of this Grüner Veltliner is its distinctive, fruity bouquet of green apples, exotic nuances on the nose and on the palate, delicate citrus notes, juicy fruit on the palate, crisp acidity and peppery spiciness, juicy, fresh and invigorating".