



Grüner Veltliner Carnuntum DAC 2020

Netzl

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| Type | White wine |
| Origin | Austria, 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 |
| 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".