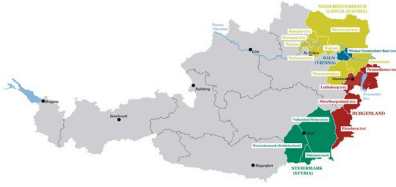




Hasen Sprung Gruner Veltliner



Varietal: 100% Gruner Veltliner

Elevation: m

Appellation: Niederosterrich DAC

Soil: “Loess “ soil (Prehistoric Rock).

Alcohol %: 12.5

Acidity: gr/Ltr

Residual Sugar: gr/Ltr

ph:



Tasting Notes: Yellow straw color. Aromas of flowers and peach with white pepper notes. Light to medium bodied and dry, with well-balanced, crisp acidity, and flavors of spice, light herbs and minerals.

Winemaking: Hand-picked grapes are gravity fed from intake to the lower press house, then to the fermentation cellar below. Whole grapes are gently pressed resulting in pure, fresh-fruity wines. The must is fermented with cultured yeast in temperature controlled stainless steel tanks. Bottles are filled without oxygen contact to ensure the wine is fresh and fruit flavors are preserved.

Food Pairing: Pair with most lighter meat dishes, especially veal and fish specialties and, of course, “Wiener Schnitzel”.

Accolades

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