



2017

Grüner Veltliner Edition Witzigmann

Producer	Winery Türk
Grape variety	Grüner Veltliner
Vintage	2017
Volume	0,75 l
Analysis	Alc: 12,5 %vol; Acid: 6,1 g/l; Sugar: 3,1 g/l
Harvest date	October 12, 2017
Fermentation	15 Days at 20 °C
Packaging	Case of 6
Closure	Screw cap

Description

This Grüner Veltliner seductively combines the aromas of fragrant herbs, juicy fruits and refreshing minerality. The fruity-spicy character reveals itself on the palate. There is playful texture of freshness and delicate juicy characters, followed by a lasting aftertaste.

Serving suggestion

A wine that is a delicacy in itself. It pairs exceptionally well with light appetizers, vegetable dishes, pasta, risotto and fish, and can enhance white meat recipes with poultry, pork or veal. Otherwise a perfect wine to enjoy with friends.

Winery Türk

The essential steps in making the best wine is to accompany the natural growth cycle and healthy development of the grapes, to achieve perfect ripeness. We do this with an inherent respect for nature and to let everything take its course with as little intervention as possible. We give all our wines the time they need for perfect maturity and their full taste.



Winery Türk

Kirchengasse 16, 3552 Stratzing, Kremstal, Austria

Tel +43 2719 28460, Mail info@weinguttuerk.at, Web www.weinguttuerk.at/en/