



Biokult Grüner Veltliner

Made with Organically Grown Grapes



Winemakers: Biokult
Appellation: Burgenland - Qualitätswein
Location: PAMHAGEN
Varietal(s): 100% Grüner Veltliner
Ageing: for about 7 months in steel.

Analytical Data: Alc. 11%.% by Vol. · Res. Sugar 1.6 g/l · Acidity: 5.3 g/l
Serve at: 50° F
UPC: 1-85554 00062-8

Vineyard:

The vineyard is located in the East of Austria, Southeast from Vienna. The area is called Burgenland and is a big low-land plain containing also a huge National Park closeby. The climate is continental with warm and dry Summers and cold Winters. Rainfall can be quite little. The average is 450mm per year.

Vinification:

Classical white production in stainless steel. Very reductive style where only top quality grapes are chosen for this wine. Gentle work is the aim to avoid any aroma losses.

Terroir:

Sandy-clay soil, with parts of sandy stone elements.

Training system:

Normal classical trellising system, allowing optimal sun and air permeation.

Tasting Notes:

This Grüner Veltliner's aromatic nose suggests arugula, lime and ripe lemon. The palate is juicy and easy, with lots of pear fruit and more fresh lemon. A summer wine par excellence with a refreshing, dry finish.

Wine Enthusiast

Emerald straw color. Clean aromas of key lime, underripe apricot, talc, and gardenia with a velvety, vibrant, dry medium body and a warming, delightful, medium-length cherry blossom, blanched almond, crisp Napa cabbage, and snap pea finish with fruit tannins. A bracingly dry gruner with pleasant floral notes.

Tastings.com

Enjoy with:

Light and fresh, Gouda and Brie cheeses; appetizers, salads, fish, noodles, Asian food and lighter meat dishes.

Certification:

Austria Bio Garantie



International Women's Wine Competition

Double Gold - 95 Points
Vintage: 2018



Wine Enthusiast Magazine

88 points
Vintage: 2017



Rodeo Uncorked! International Wine Competition

Niederösterreich, Gruner Veltliner
Gold - Reserve Class Champion
Vintage: 2016



International Women's Wine Competition

GOLD Medal
Vintage: 2016

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