



WEINE VOM SCHATZBERG

HEBENSTREIT

www.weingut-hebenstreit.at

Österreich – Weinviertel – Retzer Land

Weinviertel DAC Grüner Veltliner

variety:	Grüner Veltliner
origin:	Weinviertel
site:	Breiteln
soil:	loess soil
age of vine:	30 years
fermentation:	cool fermentation in high grade-steel tanks
analysis:	
alcohol:	12,5 Vol%
residual sugar:	1,5 g / l
acidity:	6,3 ‰
description:	fruity and spicy on nose, hints of pepper, yellow apple and ripen fruit on palate, well-balanced acidity, elegant finish
food pairing:	Between 10 - 12 °C the wine shows its full elegance and finesse. Particularly suitable with fish, baked meals, asparagus and cheese.
storability:	2 - 3 years
seal:	screwtop