

Weingut Familie Bauer

*Grüner Veltliner*



Spontaneous fermentation takes place in temperature-controlled stainless steel tanks. The wine does not go through malolactic fermentation and ages for three months in stainless steel.

Grape varieties : Grüner Veltliner

Altitude : 330-350 meters

Exposure : Southeast

Soil : Redstone & limestone

Tasting notes :

Citrus and floral notes on the nose, crisp and clean on the palate with a hint of spice on the finish.

