

SÖLLNER

T.O.N.I. GRUNER VELTLINER 2007

Organically grown. Elegant, fruity, spicy Veltliner from ripe hand-harvested grapes along the banks of the Danube in “Niederösterreich”.

Varietal : Gruner Veltliner vines of varied ages

Site and soil: south-facing terraces and slopes along the Danube River, 220-320 m above sea-level. Humus Loess earth.

Harvested end of September 2007 by hand, pressed pneumatically. Long fermentation in stainless steel tank. Bottled in March 2008 in screwcap bottles to assure stability and freshness.

Analysis : 12 % alc./vol. dry

Serving temperature : about 9 degrees Celsius