

GEBRÜDER
NITTAUS



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



GRÜNER VELTLINER SELECTION 2025



ORIGIN: Austria, Burgenland, Kreuzkapelle

CATEGORY: Dry, White, Still wine

GRAPES: 100% Grüner Veltliner

WINE DESCRIPTION

Pale yellow; complicated, herby bouquet and fresh yellow and green fruits, rich in facets and finesse on the palate, attractively spicy and with bundled fruits, well balanced and with a good length.

TERROIR

Rich and very fertile chernozem black earth on a fundament of limy sediments with a top layer consisting of sand, gravel and organic material.

VITICULTURE

Year round soil cover with plants and greens promoting beneficial insects on every second vine row. Additional cover on other vineyard areas for 6 months a year. Careful pruning and foliage work make for vigorous vines and moderate yield.

VINIFICATION

gentle pressing of the whole grape bunches. Clarification of the juice purely by gravity. Temperature controlled fermentation and maturation in stainless steel tanks.

FOOD PAIRING

Typical austrian food like Wiener Schnitzel, classic pan-fried chicken or vegetarian food.



SUSTAINABLE
AUSTRIA



ALCOHOL: 12.0%
TOTAL ACIDITY: 5.2 g/l
RESIDUAL SUGAR: 4.3 g/l
DRINKING TEMPERATURE: 8–10° C

BOTTLE SIZES: 0.750l
CLASSIFICATION: Qualitätswein
VEGETARIAN: Yes
VEGAN: Yes