

Nigl

Piri Grüner Veltliner 2024

Tasting Note:

Inviting aromas of stone and pomaceous fruit, delicate, juicy lively acidity, paired with herbal spiciness and minerality, medium-weight, balanced sweetness.



FACTSHEET

Region: Kremstal
Single Vineyard: -
Soil Type: mica schist
Elevation: -
Slope Face: -
Ageing: stainless steel

WINE DETAILS

Alcohol: 12,5 %vol
Acidity: 4,7 g/l
Residual Sugar: dry

Serving Temperature: 8-10°C
Food Pairing: poultry, fish, veal
Bottled in: 0,75l, 1,5l, 3l