



GRÜNER VELTLINER - ORGANIC



Traisental, Austria

Besas

Method & Production

A careful selection of the ripest grapes takes place, before they are crushed and left in contact with the skins for 6 hours. The grapes are then pressed and fermented in stainless steel and finally kept on the lees for three months.

Tasting Notes

This Grüner Veltliner is of medium intensity and green-yellow in color. Pepper can easily be detected on the nose, suggestive of the typical Grüner spiciness whilst the palate is expressive of aromatic herbs and stone fruit, with a dense and complex structure.

Food Matching

This is a perfect wine for accompanying fish; trout and salmon are especially good pairings. It also lends itself to a little spice in food, finding a good partner in Asian cuisine.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
BS0125	Grüner Veltliner - Organic	Grüner Veltliner	2025	12.0%	Screw Cap	6x0.75lt	Yes	No	Yes	No