



WIEN.1

Weinviertel, Austria

Pfaffl



www.pfaffl.at

Method & Production

The grapes are destemmed and pressed oxygen-free by a pneumatic Inertys-press with low pressure. Fermentation took place with automatic temperature-control at 19 ° C. The wine was stored in stainless steeltanks, after 3 months the wine was bottled in Burgundy-bottles with screw caps.

Tasting Notes

The traditional Viennese wine was the inspiration for this blend. Riesling brings fruit and fragrance, Pinot Blanc body, and Grüner Veltliner spice. The result is a crisp, vivacious blend with animated charm. A true summer wine! Refreshing, animating, fruity. In sum: pure pleasure!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
PF1524	Wien.1	Grüner Veltliner: 2024 20% Pinot Blanc: 20% Riesling: 60%		12.5%	Screw Cap	6x0.75lt	No	No	Yes	No