



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 steel tanks, 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
White Wine									
PF1519	Wien.1	Riesling : 60% Grüner Veltliner: 20% Pinot Blanc: 20%	2019	12.0%	Screw Cap	6X0.75lt	No	No	No