

Markowitsch

ÖSTERREICH – AUSTRIA

Grüner Veltliner 2025

Data sheet >



SITE&SOIL ranges from a partially gravelly topsoil to sites dominated by loess

GRAPE VARIETY Grüner Veltliner

VINTAGE 2025 A harmonious, expressive vintage with an ideal growing season. A stable spring and a warm, balanced summer ensured even ripening and aromatic precision. The harvest delivered healthy, high-quality grapes. The red wines show depth, pure fruit and fine tannins. The white wines impress with freshness, minerality and elegant balance.

DESCRIPTION So young but already so nicely balanced! A perfect example of its vintage, with wonderful balance, serious character and a fine spiciness. Full bodied and elegant in the finish.

> **HARVEST** hand harvested from middle to end of September

> **FERMENTATION** chilled fermentation in stainless steel at 18-20°C

> **ÉLEVAGE** in steel tank on the fine lees

> **ALCOHOL** 12,5%Alk

> **ACIDITY** 6,0g/l

> **RESIDUAL SUGAR** 1,6g/l

> **FOOD PAIRING** The perfect accompaniment for pasta with truffle, mushroom or truffle filling. Quite nice with fried fish or with a main course like Tafelspitz.

> **SERVING TEMPERATURE** 10-12°C



Gerhard Markowitsch GmbH, Pfarrgasse 6, 2464 Göttlesbrunn

T +43.2162.8222 / F +43.2162.8222-11 / weingut@markowitsch.at / markowitsch.at

IBAN: AT 43 2021 6200 2578 0300 / BIC: SPHBAT21 / IBAN: AT 29 3207 3000 0007 6505 / BIC: RLNWATWWBRL

Gerichtsstand: Landesgericht Korneuburg / Firmenbuch Nr.: FN267586i / UID: ATU62056027