

UNGER BRUT Grüner Veltliner

Grüner Veltliner 100%



100% Handpicked

Grape-selection of all Grüner Veltliner-vineyards in furth

Soil

Deep layer of Loess (= calcereous loam-soil, aeolic sediments deposited in the last glacier-time) with layers of gravel-conglomerate of ancient Danube-terraces on some parts underneath.

Harvest und Vinification

Beginning of September we select the crackly, juicy grapes from all Veltliner-vineyards in Furth. After vinification the second fermentation for receiving the sparkling is outsourced.

Tasting Notes

Light and shiny yellow colour. Fine mousseux, delicate aroma of fresh apples and ripe pears in the nose. Dry; animating fruit, lively and youthful stile, harmonic on the palate, aromas of apples and pears with hints of lime. Invigorating delight for any occasion!

To serve with

Aperitif, Brunch, Quiche, Salads, Starters, Fingerfood, Seafood, Oysters, Fish

Serving temperatures

8–10 °C

100% stainless steel		Alc: 12.0%vol
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Nutritional Information	(per 100ml)
Energy	73 Kcal / 307 kJ
Carbohydrates	1.8 g
of which sugars	1.0 g

Contains negligible amounts of:
fat, saturated fat, protein, and/or salt

Ingredients:

Grapes, dosage for filling; dosage for shipping;
acidity regulators: contains citric acid and/or DL-malic acid;
stabilizers: metatartaric acid, gum arabic;
antioxidants: potassium metabisulfite, L-ascorbic acid;