



WIMMER-CZERNY GRÜNER VELTLINER FUMBERG

Region	Soil	Elevation	Alcohol
Wagram	Loess	250 Meters	12.5%

Vineyard Fumberg, direct South facing ancient Danube riverbank terraces. Extremely deep löss soils.

Grape Varieties Grüner Veltliner

Vinification Healthy whole grapes crushed in the press, ten hours maceration. Fermentation with autochthonous yeasts, no additives at all. No filtration.

Age of Vines 45 years

Tasting Notes Colorful green-gold, classic Austrian style: fine fruity scent of green apples, mango and gooseberry. Fruity, spicy and piquant on the palate, with a nice peppery finish.

Reviews 2017 Vintage

Wine Advocate: 93 Points