



Anina Verde

Wine details

Producer	Arndorfer
Vintage	2019
Varieties	100% Grüner Veltliner + crushed grapes of Riesling
Fermentation	Mainly stainless steel, partly used French oak
Maceration	we add crushed grapes of Riesling for 12 days to the fermenting Grüner Veltliner juice
Yeasts	fermentation with native yeasts
Ageing	mainly stainless steel, partly used French oak
Filtration	Not filtered
Residual Sugar	3.5g/l
SO ²	approx. 15 mg/lt.
Alcohol content	12.50%
Production	4500 bottles

Vineyard details

Soils	GV: Loess; Ri: primary rock with a little layer of loess
Altitude	270m
Vine Age	GV: planted 1992; Ri: planted 1986

