



BREITENWAIDA - WEINVIERTEL

Grüner Veltliner

SAUBERG Tradition 2012 (91-93) Falstaff-Points!

Tasting Notes

Nuances of orange zests, fresh yellow apple, a touch of mango, minerally underlay, complex, fragile nuttily aromas, white fruit, elegant acidity, tender woody aromas in the finish, an elegant partner for food,

Analyses - Facts

Alcohol content: 14,0 % vol., acidity: 5,8 g/l, residual sugar: 2,7 g/l (dry)

Serving suggestion

The minerally and spicy underlay of Grüner Veltliner SAUBERG Tradition matches perfect with all kinds of meat. Because of the wines structure and complexity Sauberg also supports spicy and hearty food.

