



ETZ



# Grüner Veltliner

Kamptal DAC

2016

**12,5%**

**Dry**

The grapes used to produce this Grüner Veltliner come from different vineyards of ours here in the Kamptal. Fermented in stainless steel and kept on the lees for about 6 months it brings the typical flavor of a rich and dry Veltliner.

### ***Tasting notes***

Bright yellow. Excellent and fruity Veltliner with pear and grapefruit in the nose. Spicy to peppery notes on the palate with hints of melon, lively and persisting acidity.