

**Weingut Lustig  
Rohrendorf Austria  
2017 Grüner Veltliner Classic**



Vineyard: several vineyards: Hinterleite Oma (biggest portion) and  
Sonnenleite Onkel Wigg

Grape variety: Grüner Veltliner Quality level: Classic

Wine growing region: Weinviertel

Analytical data: 12,0 % Vol. - actual alcohol

2,3 g/l - residual sugar 5,8 g/l - acidity

Soil: loess and loam as well as clay (without lime!) and fine sand

Drink temperature: 14° - 16° Celsius / 57° - 60° Fahrenheit

Harvest: harvest date: September 28, 2017, very cold weather

Vinification: 5 h maceration, afterwards gentle pressing and  
fermentation in stainless steel

2 months on the fine yeast

Wine description: bright and light in color, intensive aromas of  
apple and pear, softer acidity, round and well balanced at the finish  
combined with the typical peppery notes of the Grüner Veltliner

Food companion: backed and roasted meat / fish, as well to Asian  
cuisine.



**ARTISANS  
& VINES**