

# Weingut Lustig

## Rohrendorf Austria

### Grüner Veltliner Classic



GRÜNER VELTLINER

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

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: baked fish, as well as Asian cuisine.



**ARTISANS  
& VINES**