

# PROIDL

## GRÜNER VELTLINER FREIHEIT



Opens with aromas of sage and wildflowers on the nose, followed by crisp green apples and a crunchy mouthfeel on the palate. Dry and light with a refreshing finish.

**Color:** White

**Grapes:** 100% Grüner Veltliner

**Soil:** Alluvial sand and loess

**Age of Vines:** 10-50 years old

**Altitude:** 250-400 m above sea level

**Aspect:** Southeast

**Fermentation:** whole cluster pressing followed by Spontaneous fermentation in stainless steel

**Aging:** 4 months on the lees in stainless steel tanks

Represented by Soilair Selection

[Sevenfifty.com/GrünerVeltlinerFreiheit](https://Sevenfifty.com/GrünerVeltlinerFreiheit)