

PROIDL

GRUNER VELTLINER EHRENFELS



Multi-layered fruit with subtle depth. Athletic Veltliner with juice and power. Extract Sweet, spicy terroir Veltliner. Influenced by salty minerality. With natural fermentation in large wooden barrels Equipped Veltliner.

Color: White

Grapes: 100% Gruner Veltliner

Soil: Granite, mica, quartz

Altitude: 300-600 m above sea level

Age of Vines: 20 years old

Aspect: Southwest

Training system: Lenz Moser

Fermentation: Spontaneous fermentation in stainless steel

Aging: stainless steel tank, big wood barrel

Production: 8,400 bottles per year

Represented by Soilair Selection

[Seventy.com/GrunerVeltlinerEhrenfels](https://seventy.com/GrunerVeltlinerEhrenfels)