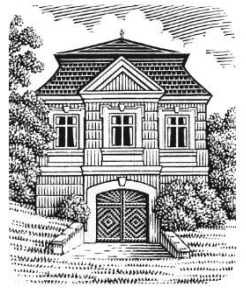


# Green

TOPF



<b>vintage</b>	2019
<b>quality category</b>	Qualitätswein
<b>country of origin</b>	Austria
<b>wine region</b>	Lower Austria
<b>appellation</b>	Kamptal
<b>vineyard</b>	blend of several vineyards
<b>soil</b>	loess
<b>vinification</b>	temperature controlled fermentation at 15°C
<b>aging</b>	stainless steel tank
<b>must weight</b>	18,5° KMW
<b>alcoholic content %</b>	12
<b>acidity g/l</b>	5.6
<b>residual sugar g/l</b>	1
<b>drinking temperature</b>	8°C

light, uncomplicated, crisp! This is how our Green manifests itself from its svelte side. The grapes come from the Strasser Hasel.

Deep loess soils predominate there, ideal for wines with a light citrus fruit and lively acidity.

