



CAVALLO VELTLINER 2022

11.8 % alcohol | dry | 5.9 g/l acidity



Kamptal DAC - Regional wine

Soil: 60% loess soil, 40% sandy loam and part gravel

Age of vines: 10 to 40 years Yield: 55 hl/ha

VINIFICATION:

Selective hand-harvesting on 7 and 8 October, short maceration period, fermentation in stainless steel tank at 18 $^{\circ}$ C, development on the fine yeast, bottled in early February 2023

TASTING NOTES:

Light floral aromas with a hint of lilac and lime. A breezy, zingy Veltliner bursting with freshness

FOOD PAIRINGS:

Ideal with a traditional Brettljause ploughman's lunch, pasta dishes with vegetables, white meat, cream cheese and salads

Serving temperature: 6-8 °C

Maturity: 2023-2025

Bottle size: 750ml

EAN - code: 9120009399217



