



## WIEN.1

Weinviertel, Austria

Pfaffl



[www.pfaffl.at](http://www.pfaffl.at)

### Method & Production

The grapes are destemmed and pressed oxygen-free by a pneumatic Inertys-press with low pressure. Fermentation took place with automatic temperature-control at 19 ° C. The wine was stored in stainless steel tanks, after 3 months the wine was bottled in Burgundy-bottles with screw caps.

### Tasting Notes

The traditional Viennese wine was the inspiration for this blend. Riesling brings fruit and fragrance, Pinot Blanc body, and Grüner Veltliner spice. The result is a crisp, vivacious blend with animated charm. A true summer wine! Refreshing, animating, fruity. In sum: pure pleasure!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural type
<b>White Wine</b>										
PF1523	Wien.1	Riesling : 60% Grüner Veltliner: 20% Pinot Blanc: 20%	2023	12.5%	Screw Cap	6X0.75lt	No	No	Yes	No