



2022 AM BERG® Grüner Veltliner

Since more than 2 decades we are pressing Grüner Veltliner, which originates from the bottom of our most important vineyards in Feuersbrunn, Gösing and Fels am Wagram. Our aim is a concise wine that shows a symbiosis between Loess Soil and Grüner Veltliner focusing on the grape variety's light and lean specifications.

100% organic and 100% handpicked grapes.



Variety:	Grüner Veltliner
Origin:	Wagram / Kamptal
Soil:	Loess Soil
Age of the vines:	15 - 25 years
Fermentation:	only with yeasts, which originate from our vineyards by nature
Alcohol:	11,5 %
Residual Sugar:	1,0 g/l
Acid:	5,7 g/l
Drinking Temperature:	10° - 12° Grad
Maturity:	Best in the first 5 years