

Gmeinböck



Ingredients and nutritional values:



CUVÉE SCHWEINEREI 2025

WINE YEAR 2025

The 2025 vintage shows a lighter alcohol level and is characterized by fresh, lively acidity. The wines are precise and display a cooler character – a result of the rather rainy and cool summer of Poysdorf. Despite their fine acidity structure, they retain a pleasant drinkability and come across as wonderfully vibrant and inviting.

GRAPE VARIETY

Three grape varieties are involved in the production of our Cuvée Schweinerei: Grüner Veltliner, which provides juiciness and structure, and Sauvignon Blanc and Muskateller, which add fine fruity notes.

STYLE & CHARACTER

Our recommendation for every party! With its perfect balance of acidity and fruit and a fine scent of Gelber Muskateller, this fresh cuvée creates the right mood in every round: for a smokin' good time!

FACTS

LOCATION:	Poysdorf / Weinviertel / Austria
VINTAGE:	2025
VINIFICATION:	Steel tank
DRINKING TEMPERATURE:	12-14°C
EAN-CODE:	9120039551364
QUALITY CLASS:	Quality wine
CONTAINS:	Sulfites
CONTENT:	0,75 l
ALCOHOL:	11,0%
ACID:	6,6 g/l
REMAINING SUGAR:	5,7 g/l



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