

Gme inböck



Ingredients and nutritional values:



GRÜNER VELTLINER ^{RIED} HUNDSBERG 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

Grüner Veltliner is still considered THE parade grape variety of Austria. Especially in the Weinviertel, it is the godfather of an unmistakable style typical of the region, which was manifested in 2002 with the Weinviertel DAC. Its fruity, slightly spicy character produces wines with a unique aroma. In the vineyard, Grüner Veltliner claims sites with somewhat richer soils that produce particularly juicy wines.

STYLE & CHARACTER

The Grüner Veltliner Ried Hundsberg shows how it is done: clear, fresh, and with pleasant spiciness and pure minerality. Steep and spoiled by the sun all day long, the Hundsberg is our warmest site. However, the higher temperatures are buffered by cool northwest winds, allowing the grapes to ripen evenly and develop their original typical character: a charming evening companion with that certain something!

FACTS

LOCATION:	Poysdorf / Weinviertel / Austria
VINTAGE:	2024
VINIFICATION:	Steel tank
TRINKTEMPERATUR:	12-14°C
EAN-CODE:	912003955111
QUALITY CLASS:	Quality class
CONTAINS:	Sulfite
CONTENT:	0,75 l
ALCOHOL:	11,6 %
ACID:	6,0 g/l
REMAINING SUGAR:	4,0 g/l

