



*Heiderer  
Mayer*

# Grüner Veltliner Wagramer Selektion

## vintage 2013



### Analysis data:

- Alcohol: 13,0 % by vol.
- Total acidity: 5,6 g/l
- Total sugar: 2,9 g/l

### Description:

It's a selection of the best Grüner Veltliner grapes of the Wagram region. Full golden yellow, complex nose with hints of citrus, fine elegant Veltliner spiciness with something exotic, harmonious acidity and a compact body.

### Food Recommendation:

- Dishes with spicy sauces or herbs.
- Typical Viennese cuisine.

**Recommended Serving Temperature: 11 ° C.**