



SAND 1 - Grüner Veltliner

Gutswein - fresh & fruity

Appellation & Origin:	Lower Austria
Single vineyard:	single vineyard selection
Vine variety:	Grüner Veltliner (100%)
Quality level:	quality wine
Vine age:	45+
Terroir:	loess
Maturing:	steel tank
Fermenting temperature:	18 °C
Fermenting duration:	14 days
Barrel maturity:	month 3+
Drinking recommendation:	first 3 years
Serving temperature:	9 - 11 °C



Dining Recommendation:

A versatile companion for light meats, salads, various fish and seafood dishes, as well as other light fare. This wine also pairs perfectly as an aperitif and is ideal for enjoying in good company.

Wine description:

Light yellow-gold in colour, with aromas of ripe banana fruit. Delicate and smooth on the palate. Exhibits fantastic freshness due to its lively acid structure. Offers a hint of fresh herbs and provides an invigorating drinking experience, culminating in a long and brilliant finish.

Winery Zöhrer

Tony Zöhrer was born and raised into a family steeped in the centuries-old knowledge and traditions of the Zöhrer Winery, which dates back to 1270. The family consistently works to harness the potential of their extensive vineyards, some of which have been in their possession for 450 years and are among the most prestigious in the Krems Valley. The majority of the vines were planted by his father and grandfather between 40 and 100 years ago, with a special focus on the Grüner Veltliner and Riesling varieties. These wines boast a distinctive profile shaped by their terroir and have garnered international acclaim. The family philosophy for over 750 years has been “The art of vinification of great wines is to keep the creation as simple as possible

