



SANT THIAS



SANT THIAS GRÜNER VELTLINER

Grüner Veltliner at its best: fresh and fruity from the hills around Herrnbaumgarten.

Origin: Herrnbaumgarten – Niederösterreich

Soil: Loess. Every second row is planted with various blooming herbs and clover types to support biodiversity.

Harvest: Picked by hand.

Grape processing & vinification: Destemmed and instantly pressed; chilled fermentation, early filtering.

Analysis: Alc.: 11.5% ABV; residual sugar: 1.0 g/l; acidity: 5.8 g/l

Description: Bright citrus aromas; steely and crystal clear on the palate, crisp and fresh.

Foodpairing: Drink it together with starters or on its own.

Closure: Screw cap.

Drinking temperature: 8 to 10°C

Best age to open: 6 – 18 months after harvest