



WEINGUT FAMILIE
PITNAUER



2025 GRÜNER VELTLINER

CLASSIC

Carnuntum^{DAC}

A Lower Austrian classic with all the distinctive features of its home region. Carnuntum Grüner Veltliner is eminently drinkable – light and fruity, yet mature and full-bodied, with nicely balanced acidity.

VARIETY	Grüner Veltliner
APPELLATION	CarnuntumDAC / Lower Austria/ Austria
SOIL	Loamy, sandy brown soil on loess
HARVESTING	Selective hand-harvesting in September 2025
AGEING	Slow, cool fermentation in stainless steel tanks
ANALYSIS	11 Vol.% alcohol, 0,7 g/L sugar, 6,0 g/L acidity
CLOSURE	Screw top
BOTTLE SIZE	0,75 Ltr.
CELLARING POTENTIAL	2026 to 2028
DRINKING TEMP.	8-11 °C

DESCRIPTION Gentle floral notes, full of finesse, charming pear and apple aromas give a hint of the pleasant taste that unfolds on the palate. Well-balanced combination of gentle acidity and a floral finish.

FOOD PAIRINGS Lemon chicken with sage and olives, asparagus roasted in olive oil and seasoned with vanilla salt. Mussels in white wine broth with colourful root vegetables and fresh parsley. Smoked fish or summer salads with prawns, grilled cheese or chicken.

