

Wimmer Gruner Veltliner

Hugl-Wimmer

Austria - Weinviertel

Fine aromatic nose with elegant fruit, subtle minerality, delicately juicy with a firm acid structure, fresh and radiant, long, well-balanced finish, appealing and lively. Full bodied and a lingering finish.

Specifications

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|---------------------|---------------------------------------------------------------------------------------|
| Varietals | 100% Gruner Veltliner |
| Vinification | Vinified in stainless steel (no oak). Aged on the lees 2 months. |
| Pairings | Pairs well with many cuisines such as oyster, sushi, sashimi, and seafood in general. |



Codes, Weights and Measures

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|----------------------|-------------------------------|
| UPC | 7 84585 01111 7 |
| Units/Case | 12 |
| Unit Size | 1000 mL |
| Container | bottle |
| SCC | 1 07 84585 01111 4 |
| Case Weight | 40 |
| Cases/Pallet | 50 |
| Layers/Pallet | 10 |
| SRP | \$ 16.99 USD 1000mL Bottle |

Reviews and News

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| 2019 Wimmer Gruner Veltliner - 87 PTS - BEST BUY - WE |
| 2018 Wimmer Gruner Veltliner - 88 PTS - WE |
| 2017 Wimmer Gruner Veltliner - 87 PTS - WE |

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|--------------------------------------------|
| 2015 Wimmer Gruner Veltliner - 88 PTS - WE |
| 2014 Wimmer Gruner Veltliner - 87 PTS - WA |
| 2013 Wimmer Gruner Veltliner - 90 PTS - WE |