



RINASCIMENTO WINE CO.
IMPORTED BY R. JUSTIN GALLEN



Grüner Veltliner FLO® 2021



Origin	Lower Austria
Variety	Grüner Veltliner
Category	Quality Wine
Wine details	Alcohol: 12.0 % vol. Acidity: 6.3 g/L Res. sugar: 1.9 g/L, dry
Potential	2022-2026

Vineyards	The grapes for this Grüner Veltliner were grown in the heart of Lower Austria. The vines grow on loess layers, as well as conglomerate-soil with very high lime content. Special climatic factors – Pannonian influences from the east and, at the same time, cold air from the foothills of the Alps – bring warm days and cool nights, thus ensuring very fine aromaticity and spicy finesse.
Vinification	Harvested at the beginning of October 2021, destemmed, crushed and pressed and then fermented in stainless steel tanks for 14 days.
Tasting notes	FLO is the name of the youngest Preiss-sibling. It is also the name of this light and fruity Grüner Veltliner. Animating, fruity aromas of pineapple and yellow apples in the nose, fine acidity, hints of lemons and apples on the palate, medium length.
Drinking temperature	6-8°C
Food pairing	Pair it with light starters, fish, vegetables, Sushi or Sashimi. Also works well as an aperitif.