HOUSE OF TOWNEND

Grüner Veltliner, Domäne Baumgartner

Price	£14.49
Code	GRUN470

A classic Grüner Veltliner, elegant and refreshing.

Tasting Notes:

Pale straw-yellow in apperance. On the nose fresh apple aromas accompanied by spicy-peppermint notes. A medium-bodied wine with a long finish.



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Specification	
Vinification	Cold fermentation in steel tanks.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	Austria
Region	Weinviertel
Type	White Wine
Grapes	Grüner Veltliner
Genres	Practising Organic, Vegan, Vegetarian
Vintage	2025
Style	Dry
Body	Elegant, crisp and delicate
Producer	Domaine Baumgartner
Producer Overview	This winery is situated in the Weinviertel area of Austria north west of Vienna, close to the border with the Czech Republic. The family has been growing vines in the area since the 17th century but it is only in the last 50 years that the estate has grown from 3 hectares to become the largest winery in Austria with over 190 hectares and tank storage facilities for 12 million litres.This was achieved by Wolfgang Baumgartner and then his son Wieland buying up vineyard land when it was available cheaply and by pursuing a policy of making wines and processing grapes for other companies, including for the 300 members of the local co-operative and they are the largest producers of Weinviertel DAC wines. **Read more online**
Closure Type	Screw cap
Food Matches	A superb accompaniment to antipasta, fish, poultry and white meat