

CHRISTIAN MROZOWSKI

GRÜNER VELTLINER WARTBERG



Aromas of herbs, yellow apple and grapefruit on the nose. Generous ripe yellow fruit on the palate with a smoky, mineral-driven finish.

Color: White

Grapes: 100% Gruner Veltliner

Soil: Schist, loess, and limestone

Age of vines: 45 years old

Farming practices: organic

Yeast: indigenous

Fermentation vessel: stainless steel and large oak barrels

Aging: minimum of 1 year in large oak barrels prior to bottling

Production: 4,000 bottles per year