

JOHANN DONABAUM

GRUNER VELTLINER 'KIRCHWEG' SMARAGD



Light, pleasant aromas of orange peel and jasmine with a harmonious palate. Well balanced with decent acidity and a peppery finish. Fine and elegant.

Color: White

Grapes: 100% Gruner Veltliner

Soil: Loess

Altitude: 300 m above sea level

Age of Vines: 30 years old

Aspect: South

Training system: Lenz Moser

Fermentation: In stainless steel with ambient yeasts

Aging: 7 months on the fine lees

Production: 1,800 bottles per year

Represented by Soilair Selection

[Sevenfifty.com/GruenerKirchweg](https://www.seventy.com/GruenerKirchweg)