



Grüner Veltliner ZERO#3

2023

De-alcoholized wine - made from organic wine

Pale citrus yellow with delicate carbonation; spicy and fruity on the nose, yellow and green apple, some pear, the nutty components are surrounded by fine meadow herbs, juicy gooseberry aromas announce themselves; Fresh, flirtatious and with filigree carbonic acid, the palate is introduced, naturally slim and lean, but already very close to a "real" wine, can be supported by varietal aromas in a pleasant way and rich in finesse, carefree, naturally charming, fruity and spicy to the finish, a truly acceptable and innovative product.

Tasting note Prof. Dr. Walter Kutscher, June 2024

There is still no dealcoholization in the new BIO wine regulation, therefore this wine may not yet be listed as BIO wine. The legal change will follow.

Your benefit:

- Significantly fewer calories (contains approx. 1/3 of the original calories) compared to the original wine before dealcoholization
- Actual alcohol content of 0.24
- Great aromas without alcohol
- unexpectedly attractive aromas

Alcohol

0.2% ABV

Analytical data

dry

30.0 g/l residual sugar

5.1 g/l acidity

Variety

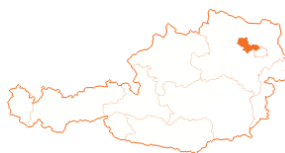
Grüner Veltliner

Origin

Wagram, Lower Austria, Austria

Drinking temperature

8–10 °C



Allergens
Contains sulfites

BOTTLE

750 ml

CARTON

6 bottles

EUR PALLET

630 bottles

5 layers x 21 = 105 cartons

GTIN

09120011727671

GTIN

9120011727688

Weight (empty)

550 g

Weight (full)

7,400 g

Weight (full)

900 kg

Dimensions

7.8 x 7.8 x 35 cm (D x W x H)

Dimensions

25 x 17 x 36 cm (D x W x H)

Dimensions

120 x 80 x 194.4 cm (D x W x H)

Bioweingut Urbanihof

The Urbanihof winery in Fels am Wagram has been run as a family business for over 400 years and has been passed on from one generation to the next. Franz Paschinger and his wife Sonja are already the 11th generation. The "next generation" is in the starting blocks with their children Lisa & Jakob (both graduates of HBLA Klosterneuburg). Every day, they focus on quality and sustainability and always strive to offer their customers only the best, without having to cut corners. This endeavor is also well reflected in the conversion to an organically certified company, which was finalized in 2016. The vineyards are densely populated in order to achieve healthy competition between the plants and the quantity is deliberately kept as low as possible. It has always been a major concern to leave behind healthy soil for future generations and this is precisely what is being paid more attention to today than ever before.



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