BAUER·PÖLTL
Weinhof

Weinhof Bauer·Pöltl
Brunnenweg 1
7312 Horitschon·Unterpetersdorf

+43 (0) 2610 43226 Fax DW 24

www.bauerpoeltl.at
weinhof@bauerpoeltl.at

AT-BIO-402
Österreichische Landwirtschaft

V-LABEL INTERNATIONAL V-LABEL.COM
VEGAN

Piri 2024



Variety:	"Gemischter Satz" (one harvest) of Grüner Veltliner, Chardonnay and Pinot Blanc
Cultivation:	Controlled organic production, certified by Lacon AT-BIO-402, vegan, LN 22863/25
Origin:	Mittelburgenland, Horitschon
Soil:	chalybeate clay
Harvest:	September 2024
Maturation:	fermentation and maturation in stainless steel tanks
Bottling:	December 2025
Taste:	straw yellow reflex, exotic Fruit fine acidity, minerality, elegant finish
Values:	13,0 % vol alcohol 4,4 g/l total acid 1,5 g/l residual sugar
EAN – Code:	9120018333660

Best:	2025 to 2028 Temperature: 6 – 12 °C Enjoy with fish, salad, chicken or Asian cuisine
Comment:	Most of the vines are in the "old vineyards" (dialect = Piri). The Grüner Veltliner is particular used to be planted between the red wine vines. Alongside the fruitiness, old white wine vines bring a surprising complexity to this mixed set.

Foto © Mili Badic