

# SALOMON

*HT*

2025

GRÜNER VELTLINER QW NIEDERÖSTERREICH



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ALCOHOL	10,5 %
RESIDUAL SUGAR	1,6 G/L
ACIDITY	5,5 G/L
AVAILABLE BOTTLE SIZES	0,75 L

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#### SITE

Grown on high-altitude terraces in our winegrowing area, principally on loess-conglomerate soils. Hochterrassen literally translated means “high up terraces”, cooler vineyards. In the sense of climate, these sites are comparable to the cooler areas in the Bourgogne - the “Haute Cote Beaune”.

#### VINIFICATION

harvest – 3rd & 4th week of September; sedimentation 48h; fermentation for 6 weeks; on fine lees until December; 1st bottling mid-December 2025.

#### TASTING NOTES

Light yellow-green. In the nose white flowers and lemon. On the palate yellow fruits and red grapefruit, lemon zest, subtle pepper, balanced acidity in the finish.

#### FOOD PAIRING

Beet root salad, chicken with leek and carrots, duck, asparagus in many variations, pasta with tomato sauce.

#### SHELF LIFE

This wine can be enjoyed young in the first 10 years.

#### SERVING TEMPERATURE

8° – 12° C.

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