

# Grüner Veltliner 68 Monate Hefe 2012



## Wine Description

This Grüner Veltliner grows on our Riede Am Berg – Schrattenthal on about 300m sea level. The soil is mica schist with parts of loam and clay. The Grüner Veltliner 68 was harvested by hand like all of our wines and the fermentation started on its own, spontaneously. Subsequently the wine was filled in a big used wooden barrel made of acacia where it remained 68 month on the yeast. The result is a great Veltliner, full-bodied and spicy with nice integrated residual sweetness. It goes superbly with pate.

<b>Wine Type:</b>	still wine   white   semidry
<b>Alcohol:</b>	13.5 %
<b>Residual Sugar:</b>	12.01 g/l
<b>Acid:</b>	6.6 g/l
<b>Total Sulfur:</b>	106 mg
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	2025 years

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Landwein aus Österreich
<b>Site:</b>	Am Berg / Schrattenthal
<b>Sea Level:</b>	320 m
<b>Soil:</b>	mica schist loam clay

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Maturing:</b>	acacia barrel