

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.

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

Vineyard

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

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	acacia barrel