

Grüner Veltliner Seeberg 2012



Wine Description

This special wine comes from one of our best sites: the Langenloiser Seeberg, a very stony soil with little clay. In our vineyards on the Seeberg we work very carefully during the whole year. We take away the surplus clusters and leaves in the summer and aim for a good relation between grapes and leaves. This is important for a good assimilation and maturity. The harvest is always very late, usually not before November. The Seeberg Veltliner 12 has a clear straw colour, a nose of ripen fruits and a full body. The grapes were very mature at the harvest (22°KMW) which made the yeasts tired when the wine had still 26,7g residual sugar. Hence, the wine is sweet, but because of its spicy, mineral taste from the primary rocks the sweetness is not overwhelming. Furthermore, it is a wine for storage and goes well with spicy food. Rating from Wine Enthusiast Magazine: 93 points!!!

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| Wine Type: | still wine white semi-sweet |
| Alcohol: | 13.5 % |
| Residual Sugar: | 27 g/l |
| Acid: | 5.4 g/l |
| Certificates: | organic, Demeter |
| Allergens: | sulfites |
| Drinking Temperature: | 14 - 16 °C |
| Aging Potential: | 2026 years |

Vineyard

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| Origin: | Austria, Kamptal, Mollands |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Seeberg |
| Varietal: | Grüner Veltliner 100 % |

Harvest and Maturing

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| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Maturing: | oak barrel used barrel 12 month(s) |