## Grüner Veltliner Alte Reben 2015







Most of these Vineyards for Gruener Veltliner "Alte Reben" were already planted in the 1960-ies on a clay-loess soil in about 350m above sea-level. They deliver high quality because the grapes and berries are rather small and little. Concerning to the age and the small amount the rate of maturity is very high. The harvest is rather late, always at the end of the harvest. 2015 was compared to 2014 a very hot and dry year. Whereas, in 2014 the acidity was very high, in 2015 we had to harvest fast so that we could earn still nice acidiy. Because during ripening, the acidity goes down. 70% of the grapes had a 10-hour mash time, the other 30% were pressed with whole grapes. The result is a Gruener Veltliner with a clear straw colour. In its nose one can find notes of tobacco and ripen fruits, on the palate it has a very mineral and spicy taste. The Gruener Veltliner Alte Reben is an elegant wine that is not flashy but enchants through its creamy mouthfelling and its long finish. It is a perfect companion to food, especially to pork and lamb or spicy cheese.

Wine Type:	still wine   white   dry
Alcohol:	12.5 %
Residual Sugar:	1.8 g/l
Acid:	4.3 g/l
Certificates:	organic, Demeter
Certificates: Allergens:	organic, Demeter sulfites
	-
Allergens:	sulfites



Award

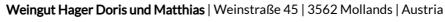
Falstaff: 92

## Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Österreichischer Qualitätswein
Site:	Bernthal, Steinleiten
Varietal:	Grüner Veltliner 100 %
Soil:	mica schist
	loam
	loess

## Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes



Maturing: oak barrel | used barrel | 12 month(s) steel tank