

Grüner Veltliner Alte Reben 2015



Wine Description

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 acidity. 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.

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|------------------------------|--------------------------|
| Wine Type: | still wine white dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 1.8 g/l |
| Acid: | 4.3 g/l |
| Certificates: | organic, Demeter |
| Allergens: | sulfites |
| Drinking Temperature: | 12 - 14 °C |
| Aging Potential: | 2025 years |

Award

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|------------------|----|
| Falstaff: | 92 |
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Vineyard

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

Harvest and Maturing

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|---------------------------------|-------------|
| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |

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Maturing:

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