

# Grüner Veltliner Urgestein Natural 2016



## Wine Description

This Gruener Veltliner grows on our Mollandser site called Steinleithen. The soil there is very stony (Gneiss) which gives the wine its mineral taste. The vineyard 40 years old and located in the southern part of Mollands with a beautiful view to Schoenberg – the next village in the valley of Kamptal – in about 340m above sea level. The Gruener Veltliener Urgestein Natural consists 100% of Gruener Veltliner grapes. 10% were fermented on the skin and ripend in used oak barrel. The other 90% were fermented spontaneously in a steel tank. The wine ripend on the yeasts for one year before it got bottled without fining, without filtration and only a little bit sulphur addition. Therefore, the Urgestein Natural is more spicy, creamy and full of mineral taste with a long adstringend finish. Try it with good food.

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	13.5 %
<b>Residual Sugar:</b>	1.66 g/l
<b>Acid:</b>	4.1 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Landwein
<b>Site:</b>	Vineyard Selection
<b>Varietal:</b>	Grüner Veltliner 100 %
<b>Soil:</b>	stony gneiss mica schist

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Maturing:</b>	steel tank large wooden barrel