

# Grüner Veltliner Urgestein 2018



## 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 is 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. A little bit stronger than our Gruener Veltliner Mollands belongs this Veltliner still to our fruity, refreshing blue line. It consists 100% of Gruener Veltliner grapes, the vines are about 40 years old. After a selected harvest, which is always by hand, the wine was fermentated spontaneously (according to Demeter) in ripened in steel tanks. The result is a fruity, mineral and spicy Gruener Veltliner. Due to its complexity and intensive flavors this Veltliner is suited best as a companion to main dishes with pork as well as vegetarian meals like CousCous and vegetabel.

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Acid:</b>	4.9 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium (8 years)
<b>Optimum Drinking Year:</b>	2019 - 2024


## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Steinleithen
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Grüner Veltliner 100 %   30 - 55 years 3000 plants/ha   4500 liter/ha
<b>Geografical Orientation:</b>	south east
<b>Sea Level:</b>	350 m
<b>Soil:</b>	mica schist

## Harvest and Maturing

<b>Harvest:</b>	handpicked   middle/september
<b>Malolactic Fermentation:</b>	yes
<b>Whole Grape Pressing:</b>	yes
<b>Mazeration:</b>	squashed   with stems: yes
<b>Mash Fermentation:</b>	squashed   Stems: 0 %

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<b>Fermentation:</b>	spontaneous steel tank
<b>Second Fermentation:</b>	Yeast Type: selected yeast
<b>Filter:</b>	layer filtration   fine
<b>Sulfur Added:</b>	wine
<b>Maturing:</b>	50 %   steel tank