

Grüner Veltliner Vogelwald 2011



Wine Description

This Grüner Veltliner grows on clay soil. The vineyard is rimmed of forest which leads to permanent birdsong whenever you be there. That´s why this Grüner Veltliner is called „Vogelwald“ which means forest of birds. The wine was stored in big oak barrel for almost one year before it was bottled. The result is a fullbodied, semi-dry and mineral white wine with a long finish. The Grüner Veltliner Vogelwald goes well with mellow cheese.

Wine Type: still wine | white | semidry

Alcohol: 13 %

Acid: 4.8 g/l

Residual Sugar: 29 g/l

Certificates: organic, Demeter

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Aging Potential: 2020 years

Vineyard

Origin: Austria, Kamptal, Mollands

Quality grade: Österreichischer Qualitätswein

Site: Mollands

Soil: loamy
clay | little

Harvest and Maturing

Harvest: handpicked

Fermentation: spontaneous

Malolactic Fermentation: yes

Maturing: large wooden barrel | used barrel | 12 month(s)