

# Grüner Veltliner Alte Reben 2017



## Wine Description

Most of these Vineyards for Gruener Veltliner "Alte Reben" were already planted in the 1960-ies and grow 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, usually not before November. 2017 was similar to the vintage 2015 - very hot and dry. But there was also some rain to the right time which brought us a good harvest. The Gruener Veltliner Alte Reben 17 was harvested by hand and fermented spontaneously - like all of our wines. After that it was filled in to a big used oak barrel for ripening. Because of the full ripened grapes the yeasts could not handle all the sugar in the most whereas the Gruener Veltliner ALte Reben 2017 is semi-dry. Additionally, it has a nice acidity which is a good counterpart to the sugar and with the ripening time in the barrel and now also in the bottle, the Gruener Veltliner Alte Reben 2017 is a harmonious complex wine with a creamy finish. It is a good companion to spicy food.

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	14 g/l
<b>Acid:</b>	7.2 g/l
<b>Total Sulfur:</b>	35 mg
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	2027 years

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Bernthal, Steinleiten
<b>Soil:</b>	mica schist loam loess

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Maturing:</b>	oak barrel   used barrel   12 month(s) steel tank