

# Grüner Veltliner Pur 2017



## Wine Description

The Grüner Veltliner PUR is a so called „Orange Wine“. It was fermented like red wine on the skin and it was no sulphur added during the whole vinification, just before bottling it got a minimal sulphur addition. This is the reason for its amber colour and the name "orange wine". Necessary requirements for such a wine are healthy grapes and stony soil. For the Grüner Veltliner PUR a part of the grapes made 4 days maceration, the other part was 6 weeks on the skin. After spontaneous fermentation both parts were racked into a big used oak barrel for continuing ripening process on the fine yeasts. The result is a spicy-peppery Veltliner with refreshing mineral taste and a long finish.

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	3.47 g/l
<b>Acid:</b>	5 g/l
<b>Total Sulfur:</b>	22 mg
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Langenlois
<b>Quality grade:</b>	Landwein aus Österreich
<b>Site:</b>	Seeberg
<b>Soil:</b>	mica schist amphibolite

## Harvest and Maturing

<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	squashed
<b>Maturing:</b>	small oak barrel   used barrel