

# Grüner Veltliner Alte Reben 2018



## 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, always at the end of the harvest. 2018 was one of the earliest harvest we know. We started already in August and finished harvest in the middle of October! Already in spring we could see that this year will be an early harvest because the flowering was finished at the begiining of June. Usually it starts at the middle of June! The summer was very hot with many rain. Therefore, the grapes grew fast and could ripen very early. The Grüne Veltliner Alte Reben 18 was harvested by hand and fermented spontanously - like all of our wines. After fermentation it was filled in a big used oak barrel to ripen for 1 year on the fine yeasts. The result is a fullbodied ripen Gruener Veltliner with a long creamy finish. It goes well with spicy food.

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	7.05 g/l
<b>Acid:</b>	6.2 g/l
<b>Total Sulfur:</b>	30 mg
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	2028 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