

# Grüner Veltliner Pur 2019



## 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 "organe wine". Necessary requirements for such a wine are intact grapes and stony soil. The Grüner Veltliner PUR 2019 was 6 weeks on the skin. Afterwards the wine was racked into a big used oak barrel for continuing ripening process on the fine yeasts. It got no fining and was bottled without filtration. The result is a spicy-peppery Veltliner with refreshing mineral taste and a long finish.

**Wine Type:** still wine | white | dry

**Alcohol:** 12.5 %

**Residual Sugar:** 1.1 g/l

**Acid:** 5.8 g/l

**Total Sulfur:** 22 mg

**Certificates:** organic, Demeter

**Allergens:** sulfites

**Drinking Temperature:** 12 - 14 °C



## Vineyard

**Origin:** Austria, Kamptal, Langenlois

**Quality grade:** Landwein aus Österreich

**Site:** Seeberg

**Soil:** mica schist  
amphibolite

## Harvest and Maturing

**Harvest:** handpicked

**Fermentation:** spontaneous

**Malolactic Fermentation:** yes

**Mash Fermentation:** squashed

**Maturing:** small oak barrel | used barrel