Grüner Veltliner Pur 2019





Wine Description

The Gruener Veltliner PUR is a so called "Orange Wine". It was fermented like redwine on the skin and it was no sulphur added during the whole vinification, just before botteling 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 Gruener Veltliner PUR 2019 was 6 weeks on the skin. Afterwards the wine was racked into a big used oak barrrel 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.

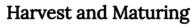
still wine white dry
12.5 %
1.1 g/l
5.8 g/l
22 mg
organic, Demeter
sulfites
12 - 14 °C







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



Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed
Maturing:	small oak barrel used barrel

