

Grüner Veltliner Löss Natural 2019



Wine Description

Our Grüner Veltliner Löss grows on a clay soil on 320m above sea level. The vines are about 50 years old. After harvest by hand and spontaneous fermentation the wine was filled in steel tanks und ripend for one year on the lees. It was bottled unfiltered and unfiltered just a little bit sulphur before bottling. The result is a spicy harmonious and round Veltliner, which is a good companion to food.

Wine Type:	still wine white dry
Alcohol:	13.5 %
Residual Sugar:	4.2 g/l
Acid:	5 g/l
Total Sulfur:	25 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (10 years)

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Landwein aus Österreich
Site:	Bernthal, Steinleiten
Soil:	mica schist loam loess

Harvest and Maturing

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes
Maturing:	steel tank