

# Grüner Veltliner Löss Natural 2020



## Wine Description

Our Grüner Veltliner loess grows - as its name suggests - on loess soil at approx. 320m above sea level below our Heurigen restaurant "Weinbeisserei". The vines are over 50 years old and bring a lot of character and flavor to the wine. After harvesting by hand and spontaneous fermentation, we filled the wine into steel tanks to mature on the fine lees for a year. The GV Löss was bottled unfined, unfiltered and with only a minimal addition of sulfur. The result is a spicy, round Natural Veltliner that can be used in a variety of ways as a food accompaniment.

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6.9 g/l
<b>Total Sulfur:</b>	10 mg
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium (10 years)

## Vineyard

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

## Harvest and Maturing

<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes
<b>Maturing:</b>	steel tank