

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.

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

Vineyard

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

Harvest and Maturing

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