

Grüner Veltliner Urgestein N.V.



Wine Description

This Gruener Veltliner grows on our Mollandser site called Steinleiten. The soil there is very stony (Gneiss) which gives the wine its mineral taste. The vineyard is located in the south-east part of Mollands with a beautiful view to Schoenberg – the next village in the valley of Kamptal – in about 340m above sea level. This Gruener Veltliner belongs to our fruity, refreshing blue line. It consists 100% of Gruener Veltliner grapes, the vines are about 40 years old. Our Gruener Veltliner Non Vintage is a Vintage Cuvee. 20% are from vintage 2018 and it ripened in a granite barrel. 40% are from vintage 2019 and also 40% are from vintage 2020 and ripened classical in stainless steel tanks. All grapes were harvested by hand, the fermentation was spontaneously (according to Demeter) and all 3 wines got only a low addition of sulphur. The result is a light, easy-drinking Veltliner with a mix of fruit, minerals and spiciness. It is not overwhelming and fits therefore well to cold dishes with pork and typical Austrian food like Schnitzel or roast pork.

Wine Type: still wine | white | dry

Alcohol: 11.5 %

Residual Sugar: 1 g/l

Acid: 6 g/l

Total Sulfur: 25 mg

Certificates: organic, Demeter

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Optimum Drinking Year: 2021 - 2026

Vineyard

Origin: Austria, Kamptal, Mollands

Quality grade: Österreichischer Qualitätswein

Site: Steinleiten

Site Type: plateau

Geographical Orientation: south east

Sea Level: 350 m

Soil: mica schist

Harvest and Maturing

Harvest: handpicked

Fermentation: spontaneous

Malolactic Fermentation: yes

Whole Grape Pressing: yes

Maturing:

steel tank
stone