

[wabi-sabi] : wine

a.qu.a.l.e.i.t.e.n GV (L21/aqua-gv) N.V.

Origin:	Austria
Quality grade:	Wein aus Österreich
Site:	Achleiten
Site Type:	terraces
Varietal:	Grüner Veltliner 100 %
Geographical Orientation:	south east, west
Sea Level:	260 - 300 m
Soil:	gneiss amphibolite

Vineyard Site:

“Achleiten” is a site with typical Gneiss and amphibolite soils overlooking the Danube river and a perfect home ground for Riesling and Grüner Veltliner.

CELLAR

Harvest:	handpicked 30 kg cask
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Whole Grape Pressing:	yes
Press:	hydraulic
Filter:	unfiltered
Maturing:	oak barrel used barrel 9 - 11 month(s)
Bottling:	natural cork Lot Number: L21/aqua-gv SO2 added: 15 mg

DATA

Wine Type:	still wine white dry
Alcohol:	11.5 %
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high
Optimum Drinking Year:	2021 - 2030

WINE DESCRIPTION

The Wabi Sabi Grüner edition of this unique parcel is not your common grape juice. It offers more of the herbal side of the aromatic spectrum and quite some grip. Its power relies more on personality than alcohol. There is more than pepper to Grüner Veltliner!

