



WEINGUT
BRUCH
ST. MICHAEL

GRÜNER VELTLINER FEDERSPIEL KIRCHWEG 2021



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| Origin: | Austria, Wachau, Wösendorf |
| Quality grade: | Wachau DAC |
| Site: | Kirchweg |
| Normal Classification: | Federspiel |
| Site Type: | plains |
| Varietal: | Grüner Veltliner 100 % 45 - 55 years |
| Geographical Orientation: | south east |
| Sea Level: | 200 - 240 m |
| Soil: | loam medium sub soil sand medium sub soil |

Vineyard Site:

The Kirchweg vineyard gets its name from its location along the former path to the next closest church (in St. Michael). The vineyard name counts among the oldest in the Wachau region, already mentioned in writing in 1256. The northern part of the slope is dominated by Hochrain (Ralais) weathered rock, which was deposited here over the course of time as a debris cone from a small stream.

WEATHER / CLIMATE

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| Average Rainfall Per | 500 - 650 mm |
| Vintage: | |

CELLAR

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|---------------------------------|-----------------------------------|
| Harvest: | handpicked middle/october |
| Malolactic Fermentation: | no |
| Mazeration: | completely destemmed 20 hour(s) |
| Fermentation: | steel tank |
| Filter: | filtered |
| Maturing: | steel tank 4 month(s) |
| Time on the Fine Yeast: | 4 month(s) |
| Bottling: | screw cap middle/march 2022 |

DATA

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| Wine Type: | still wine white dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 2.7 g/l |
| Acid: | 5.6 g/l |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | high (10 years) |
| Optimum Drinking Year: | 2022 - 2028 |

