

Grüner Veltliner Vielfalt 2021



Wine Description

The Gruener Veltliner Vielfalt has its name well chosen. For this Veltliner-cuvée we selected grapes from different sites with different soils. Vielfalt means Diversity. Stored in a big wooden barrel the GV Vielfalt is bottled relatively late, mostly only after the harvest. We also added 20% of a Grüner Veltliner that was mash fermented. This gives the Vielfalt an interesting structure of tannins. The Gruener Veltliner Vielfalt distinguishes not only because of its taste but also because of its special label. The picture was painted with self-made earth-colours. The earth comes from our Mollanser sites and was prepared and used for painting in a workshop with Caritas Schloss Schiltern – a dormitory for handicapped people. For every sold bottle Caritas Schloss Schiltern gets a part for its participation on this project. www.schiltern.caritas-stpoelten.at

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| Wine Type: | still wine white dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 1 g/l |
| Acid: | 5.3 g/l |
| Total Sulfur: | 12 mg |
| Certificates: | organic, Demeter |
| Allergens: | sulfites |
| Drinking Temperature: | 12 - 14 °C |

Vineyard

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| Origin: | Austria, Kamptal, Mollands |
| Quality grade: | Landwein aus Österreich |
| Site: | Mollands |
| Soil: | loam loess primary rock |

Harvest and Maturing

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|---------------------------------|----------------------------|
| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Mash Fermentation: | complete destemming 25 % |
| Maturing: | large wooden barrel |