

Grüner Veltliner Alte Reben 2022



Wine Description

Most of these Vineyards for Gruener Veltliner "Alte Reben" were already planted in the 1960-ies and grow on a Clay-loess soil in about 350m above sea-level. They deliver high quality because the grapes and berries are rather small and little. Concerning to the age and the small amount the rate of maturity is very high. The harvest is rather late, always at the end of the harvest. 2022 Matthias tried something new: the carboniqhe methode: grapes were destemmed but not crushed and fermented in a covered fermentation vessel. Therefore, the fermentation takes place in the berries and brings different aromas than with usual spontaneous fermentation. About 40% were fermented that way and after fermentation racked into a big used oak barrel to ripen on the fine yeasts. The Gruener Veltliner Alte Reben 2022 has a light golden colour, smells a little bit after honey, has nice tannins and a nice acidity that gives him much structure. It has also an adstringend finish which makes him to a perfect companion to spicy food with or without meat.

Wine Type:	still wine white dry
Alcohol:	12.5 %
Residual Sugar:	0.9 g/l
Acid:	5.86 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	2028 years

Vineyard

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

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	oak barrel used barrel 12 month(s) steel tank