

GRÜNER VELTLINER SMARAGD HARZENLEITEN 2023



Origin:	Austria, Wachau, St. Michael
Quality grade:	Wachau DAC
Site:	Harzenleiten
Normal Classification:	Smaragd
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 47 - 57 years
Geographical Orientation:	east, south east
Sea Level:	218 - 307 m
Soil:	paragneiss medium sub soil diorite gneiss medium sub soil loess medium sub soil



Vineyard Site:

The Harzenleiten vineyard is the name for the mountain slope of the Michaelerberg, the south-east slopes of which are used for viticulture. Significant loess deposits have accumulated in several areas, offering a good nutrient supply and lending the wines fullness and power. Weathered paragneiss provides complexity and structure, and on the more barren sites, Riesling demonstrates its quality with very delicate wines.

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	no
Maceration:	completely destemmed 20 hour(s)
Fermentation:	steel tank
Filter:	filtered
Maturing:	steel tank 5 month(s)
Bottling:	screw cap March 25, 2024

DATA

Wine Type:	still wine white dry
Alcohol:	13.5 %
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2024 - 2032