

Grüner Veltliner Alte Reben 2014



Wine Description

Most of these Vineyards for Gruener Veltliner "Alte Reben" were already planted in the 1960-ies 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 harvest time. 2014 was a cool and rainy year. Hence, the grapes could not fully ripen. The result was high acidity and low alcohol. Many wine-makers and wine-journalists talked about a vintage below average. We say 2014 was a good year for complex wines. If the wines had the time to ripen as well in the cellar as in the bottle they could develop to really nice and complex wines although the alcohol level is rather low. Our Gruener Veltliner Alte Reben 14 is a good example: it is a complex wine full of spiciness, refreshing and has a long and creamy finish. It is a perfect companion to food, especially to pork and lamb.

Wine Type:	still wine white dry
Alcohol:	12 %
Residual Sugar:	4.9 g/l
Acid:	1.5 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	2025 years

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Österreichischer Qualitätswein
Site:	Bernthal, Steinleiten
Varietal:	Grüner Veltliner 100 %
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