



Hollenburger Grüner Veltliner N.v. N.v.



Origin:	Austria, Kremstal, Hollenburg, Hollenburg
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 25 - 55 years 3000 - 3300 plants/ha 5000 liter/ha
Geographical Orientation:	south east, north west
Sea Level:	300 - 350 m
Soil:	calcareous conglomerate



WEATHER / CLIMATE

Climate: continental, pannonic

CELLAR

Harvest: handpicked
Malolactic Fermentation: yes
Mazeration: squashed | 14 hour(s)

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Fermentation:	spontaneous large wooden barrel 700 L used barrel 14 - 20 day(s)
Maturing:	50 % large wooden barrel 800 L used barrel 3 - 36 month(s) Batonnage: yes 50 % small wooden barrel 225 L used barrel 3 - 36 month(s)
Time on the Fine Yeast:	3 - 36 month(s) 3 - 36 month(s)
Bottling:	natural cork beginning/march 2018

DATA

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Residual Sugar:	2 g/l
Total Sulfur:	< 45 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	13 - 16 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	2017 - 2025

WINERY

Since 2013, we have been following our own path in terms of vinification in order to uncompromisingly express the character and independence of the Hollenburg origin in our wines. My family stands behind me and my, admittedly, sometimes stubborn way. I vinify my wines according to traditional methods - in used wood, with little intervention - and my ideas. Tradition rethought.