



Hollenburger Grüner Veltliner N.V. N.V.

Österreichischer Qualitätswein 

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



VINEYARD



Origin:	Austria, Kremstal, Hollenburg, Hollenburg
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	terraces



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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

HARVEST AND MATURING

Harvest: handpicked

Malolactic Fermentation: yes

Mazeration: squashed | 14 hour(s)

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

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.