

Grüner Veltliner Zwickl 2017

Wein aus Österreich 🇦🇹

Origin:	Austria, Wachau, Mautern
Quality grade:	Wein aus Österreich
Site:	Vineyard Selection
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 10 - 50 years 3000 plants/ha 6000 liter/ha
Geographical Orientation:	north, south
Sea Level:	210 - 300 m
Soil:	loam loess paragneiss



Weather / Climate

Climate:	continental
Cellar	
Harvest:	handpicked middle/september
Malolactic	no
Fermentation:	
Fermentation:	spontaneous steel tank 3 week(s)
Maturing:	steel tank 9 month(s)
Time on the Full	3 month(s)
Yeast:	
Time on the Fine	6 month(s)
Yeast:	
Bottling:	screw cap middle/june 2018



Data

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Acid:	5.3 g/l
Residual Sugar:	1 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2017 - 2027

Winery

The Nikolaihof Wachau is a very special place that invigorates the people who live and spend time here. With almost 2,000 years of history, the estate is the oldest winery in Austria, and one of the first in the world to have begun operating by biodynamic principles. The estate has been owned by the Saahs family since 1894.