

GRÜNER VELTLINER ZWICKL 2017



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

Cellar

Harvest:	handpicked middle/september
Malolactic Fermentation:	no
Fermentation:	spontaneous steel tank 3 week(s)
Maturing:	steel tank 9 month(s)
Time on the Full Yeast:	3 month(s)
Time on the Fine Yeast:	6 month(s)
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.