



## ALTER.NATIVE 2016

<b>Origin:</b>	Austria, Wachau, Spitz an der Donau
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Buschenberg, Hochrain, Weitenberg
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Grüner Veltliner 100 %   10 - 45 years
<b>Sea Level:</b>	250 - 300 m
<b>Soil:</b>	mica schist gneiss loess



### Cellar

<b>Harvest:</b>	handpicked   end/september - middle/october   15 kg cask
<b>Malolactic Fermentation:</b>	yes
<b>Mazeration:</b>	96 hours   10 °C   cold
<b>Skin Contact:</b>	4 week(s)
<b>Mash Fermentation:</b>	complete destemming   Stems: 5 %   10 day(s)   100 %
<b>Fermentation Process:</b>	manual punch down   3 x
<b>Fermentation:</b>	spontaneous Pre Clarification: Enzymes Used: no fermentation vat   10 day(s)
<b>Maturing:</b>	small wooden barrel   300 L   used barrel   15 month(s)
<b>Bottling:</b>	natural cork   middle/may 2017   1700 bottles
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.6 g/l
<b>PH Value:</b>	3.45
<b>Allergens:</b>	sulfites

## Wine Description

Grüner Veltliner grapes were destemmed but not crushed. Fermentation on whole berries, total maceration for almost three weeks before pressing. Pressing fraction was reblended. Aging in 300l cigar shape oak barrels for 15 months. Bottled with little sulfure added, coarse filtration at bottling. It resulted in a complex white wine that - tasted blindly - has more in common with red wine.

## Winery

Unlike practically any other wine region, the Wachau is distinguished by its terraced vineyards with extremely old, dry stone walls. Not only do they represent the optical allure that the Wachau is so famous for, but they also are markedly responsible for the unique character of the Wachau's wines. Manual care of the terraces is highly intensive (requiring 5 -10 times more work than in vineyards which can accommodate vehicles). And this is why many of the old terraces are in danger of being abandoned - something that would ultimately change the landscape of the Wachau in the future. So I made it my goal to acquire exposed terraces with mainly old vines and protect them from being cleared. Although this means pure handwork - no machines whatsoever - I am convinced that the qualities of the wines are so unique, so full of character and spectacular, that this work will be repaid many times over. Most of the vines are between 30 and 50 years old. Drinkability and age-worthiness are key to all work-related decisions. And working with healthy grapes that have not been exposed to the Botrytis fungus is of the highest priority. This means that fine, extremely elegant wines with a filigree minerality and plenty of tension are created - wines that are likely to be closed in their youth. (Bio-control agreement with Lacon since August 2008 for production of grapes.)