



ALTER.NATIVE 2016

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

Cellar

Harvest:	handpicked end/september - middle/october 15 kg cask
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mazeration:	cold
Maturing:	small wooden barrel 300 L used barrel 15 month(s)
Bottling:	natural cork middle/may 2017 1700 bottles

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
PH Value:	3.45
Allergens:	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.

