



**WEINGUT
BRUCH**
ST. MICHAEL

GRÜNER VELTLINER SMARAGD MARIENFELD 2016



Origin:	Austria, Wachau, Wösendorf
Quality grade:	Smaragd
Site:	Marienfeld
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 40 - 50 years 3000 plants/ha 3000 - 4000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	210 - 256 m
Soil:	gravel little sub soil

Vineyard Site:

Marienfeld refers to the vineyards surrounding the town of Wösendorf.



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked end/october 40 kg cask
Malolactic Fermentation:	no
Skin Contact:	5 - 10 hour(s)
Fermentation:	selected yeast steel tank 3 - 5 week(s) temperature control: yes 20 - 22 °C

Maturing: steel tank | 5 month(s)
Time on the Fine Yeast: 3 month(s)
Bottling: screw cap | middle/april 2017 | 1000 bottles

DATA

Wine Type: Still wine | white | dry
Alcohol: 13.5 %
Certificates: vegan
Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: high (10 years)
Optimum Drinking Year: 2017 - 2025

WINERY

Our family business is located in the historical village St. Michael in the Region „Wachau“, a World Heritage. Although the total wine growing in this region is just over 1.300 ha, Wachau is one of the most famous white wine areas in the world. Our property was bought by Mr. Leopold Bruch, the grandfather of the actual owner Richard Bruch, so our family is operating in the 3rd generation now. We operate about 3,5 ha vineyards as well as 0,45 ha apricot. The old vines which are partly over 50 years old, growing on granite in the special microclimate of the river Danube valley Wachau are an excellent basis for high quality wines. Of course we treat our vineyards as close to nature as possible, for example we don't use herbicides. A process, well ballanced between modern technology and classical methods is the basis for our very fruity wines with advanced