

Grüner Veltliner Seeberg 2015



Wine Description

This special wine comes from one of our best sites: the Langenloiser Seeberg, a very stony soil with little clay. In our vineyards on the Seeberg we work very carefully during the whole year. We take away the surplus clusters in the summer and aim for a good relation between grapes and leaves. This is important for a good assimilation and maturity. The harvest is always very late, usually not before November. The Seeberg Veltliner 15 has a clear straw colour and a spicy-mineral and creamy tast. It opens slowly and develops when its open. Hence, we recommend to decant the wine before you serve it. Also the temperature to drink could be a little higher than usual for white wines. It has a light astringent finish that makes it to a perfect companion for spicy pork and cheese.

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| Wine Type: | Still wine white dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 2.2 g/l |
| Acid: | 4.5 g/l |
| Certificates: | organic, Demeter |
| Allergens: | sulfites |
| Drinking Temperature: | 12 - 14 °C |
| Aging Potential: | 2026 years |

Award

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| Falstaff: | 92 |
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Vineyard

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| Origin: | Austria, Kamptal, Mollands |
| Quality grade: | Kamptal DAC Reserve, Bio-Wein aus Österreich |
| Site: | Seeberg |

Harvest and Maturing

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| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Maturing: | oak barrel used barrel 12 month(s) |