


# Im Weingebirge Grüner Veltliner Smaragd 2015

Qualitätswein, Smaragd 

<b>Origin:</b>	Austria, Wachau, Mautern
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Im Weingebirge
<b>Normal Classification:</b>	Smaragd
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Grüner Veltliner 100 %   10 - 50 years 3000 plants/ha   2000 liter/ha
<b>Geographical Orientation:</b>	north
<b>Sea Level:</b>	220 m
<b>Soil:</b>	loam loess paragneiss



## Cellar

<b>Harvest:</b>	handpicked   middle/october
<b>Malolactic Fermentation:</b>	no
<b>Fermentation:</b>	spontaneous
<b>Fermentation:</b>	steel tank   8 week(s)
<b>Maturing:</b>	oak barrel   7000 L   used barrel   30 month(s)
<b>Time on the Full Yeast:</b>	3 month(s)
<b>Time on the Fine Yeast:</b>	3 month(s)

<b>Bottling:</b>	natural cork
<b>Data</b>	
<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	5.5 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking</b>	12 - 14 °C
<b>Temperature:</b>	
<b>Aging Potential:</b>	high (25 years)
<b>Optimum Drinking</b>	2018 - 2040
<b>Year:</b>	

## 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.