

IM WEINGEBIRGE GRÜNER VELTLINER SMARAGD 2015



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

Cellar

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

Data

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

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.