Frühroter Veltliner 2017

Origin:	Austria, Wagram
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Frühroter Veltliner 100 % | 25 - 60 years 3000 - 3300 plants/ha | 3500 - 4500 liter/ha
Geografical Orientation:	south east
Sea Level:	280 - 310 m
Soil:	humus | medium loess | large

Weather / Climate

Climate:	continental
Average Rainfall Per Vintage:	400 - 500 mm

Cellar

Harvest:	handpicked | middle/september
Malolactic Fermentation:	yes
Skin Contact:	6 hour(s)
Fermentation:	spontaneous steel tank | 2 - 4 week(s) | 18 - 20 °C
Maturing:	steel tank | 5 month(s)
Time on the Full Yeast:	1 month(s)
Time on the Fine Yeast:	4 month(s)

Data

Wine Type:	Still wine | white | dry
Alcohol:	12 %
Residual Sugar:	3 g/l

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Acid:	4.8 g/l
Total Sulfur:	< 80 mg
Certificates:	vegan, organic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	small (3 years)
Optimum Drinking Year:	2018 - 2020

Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.

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