



# GOLEM GRÜNER VELTLINER 2015

**Origin:** Austria, Niederösterreich, Ziersdorf  
**Quality grade:** Weinviertel DAC  
**Site Type:** terraces, hillside  
**Varietal:** Grüner Veltliner 100 % | 12 - 44 years  
3600 - 6000 plants/ha | 4000 - 5000 liter/ha  
**Geographical Orientation:** south east, south  
**Sea Level:** 280 - 339 m  
**Soil:** sand  
gravel  
sandy loam



## Weather / Climate

**Climate:** continental

## Cellar

**Harvest:** handpicked | October 13  
**Grape Sorting:** manual  
**Malolactic Fermentation:** yes  
**Sulfur Added:** yes, wine  
**Mazeration:** destemmed and squashed | 18 hour(s)  
**Fermentation:** spontaneous  
steel tank | 6 - 8 week(s) | temperature control: yes | 19 - 22 °C  
**Filter:** filtered | fine  
**Maturing:** steel tank | 7 month(s)  
**Time on the Full Yeast:** 7 month(s)  
**Bottling:** screw cap | middle/april 2016  
SO2 added: 20 mg

## Data

**Wine Type:** Still wine | white | dry  
**Alcohol:** 12.5 %  
**Residual Sugar:** 1 g/l  
**Acid:** 5.4 g/l  
**Total Sulfur:** < 65 mg  
**Certificates:** vegan  
**Allergens:** sulfites  
**Drinking Temperature:** 10 - 12 °C



**Aging Potential:** medium (6 years)  
**Optimum Drinking** 2016 - 2021  
**Year:**

## Winery

Handcrafted natural Premium wines “1000 steps guide us to good wine. The reward for our patience is an indulgence unlike any other,” says Leo Uibel. Many of those steps lead this young Austrian winegrower through his roughly 18 acre of gravel, alluvial, loess-loam, and lime marl hilly vineyards on the Köhlberg in Ziersdorf (WEINVIERTEL) He practices numerous sustainable vineyard techniques, including late summer crop thinning, hand harvest, and reduced yields in the pursuit of 100% fully ripe and healthy fruit. Coupled with minimal sulfur use, extended time on the lees, and bottling based on the lunar calendar, every wine from this ascendent winemaker is a one-of-a-kind pleasure. Single vineyards - Single barrels wines are consequential! \*biodyn growing - DEMETER \*100% self-grown grapes \*biodiversity at all of our vineyards \*sustainable work at vineyard & winery \*100% hand-picked and selected harvest \*Grapetransport in small boxes \*gravitation process of our high end selected grapes \*no sugar added \*natural fermentation \*pure maturation on the lees for a minimum of 6 month \*minimal sulfites \*vegan wine \*no fining \*estate bottling

