Gösing Grüner Veltliner 2018

Origin:	Austria, Wagram, Gösing
Quality grade:	Bio-Qualitätswein
Site:	Goesing
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 % 4000 - 5500 liter/ha
Geografical Orientation:	south west
Sea Level:	303 - 335 m
Soil:	humus | medium loess | large

Weather / Climate

Climate:	continental

Cellar

Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Whole Grape Pressing:	yes
Fermentation:	spontaneous Grüner Veltliner | stainless steel tank | temperature control: yes | 18 - 21 °C
Maturing:	steel tank | 10 month(s)
Time on the Full Yeast:	8 - 10 month(s)
Deacidification:	no
Acidification:	no

Data

Wine Type:	Still wine | white | dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Certificates:	vegan, organic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2020 - 2025

Wine Description

Weingut Martin & Ulli Diwald | Hauptstrasse 35 | 3471 Grossriedenthal | Austria
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The Grüner Veltliner Gösing is a village wine, which means that it is categorised in the “middle” of our origin pyramid. The vineyards are among the highest in the Wagram region and grow in deep loess soils. Here, we are always rewarded with healthy and gloriously crunchy Veltliner grapes during harvest time. This wine is left to mature on its lees for 10 months before being bottled prior to the following harvest. It combines all the merits of a Wagram Veltliner: ripe fruit, the spice typical of loess soils and an intensity which however never tips over to heaviness. That’s exactly how we like it!

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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