

Grüner Veltliner Auslese 2017



Wine Description

2017 was a great year for Sweet wines. The autumn was warm and wet. Hence, the botrytis cinerea could develop easily. For our Gruener Veltliner Auslese we selected grapes with botrytis cinerea and converted them to this wonderful sweet wine. The grapes grew on a spare stony soil (gneiss and mica schist) in about 350m above sea level. The harvest was by hand, fermentation spontaneously. After fermentation the wines was filled in steel tanks to ripen 2 years on the lees with a minimum on sulphur addition. Therefore, the Gruener Veltliner Auslese 17 is a mineral and spicy Sweet wine that goes well with cheese desserts!

Wine Type:	still wine white semi-sweet
Alcohol:	15 %
Residual Sugar:	40.7 g/l
Acid:	5 g/l
Total Sulfur:	33 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (10 years)

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Auslese
Site:	Mollands
Sea Level:	340 m
Soil:	loam loess stony

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Maturing:	steel tank