

# 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!

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

## Vineyard

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

## Harvest and Maturing

<b>Harvest</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Maturing</b>	steel tank