



GRÜNER VELTLINER LÖSSWEINGÄRTEN 2017

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1.4 g/l
Acid:	4.9 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2018 - 2026

VINEYARD

Origin:	Austria, Kremstal
Quality grade:	Kremstal DAC
Site:	Grosserberg; Satzen
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 40 - 45 years 4000 plants/ha 5500 - 6000 liter/ha
Geographical Orientation:	south west
Sea Level:	300 m
Soil:	loess large sub soil


HARVEST AND MATURING

Harvest:	handpicked middle/october
Malolactic Fermentation:	no
Mazeration:	squashed 24 hour(s) with stems: yes
Fermentation:	spontaneous steel tank 6 week(s) temperature control: yes 20 - 24 °C
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	steel tank 10 month(s)
Time on the Full Yeast:	10 month(s)
Bottling:	screw cap end/august 2018
Deacidification:	no
Acidification:	no

WINERY



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In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.