



# GRÜNER VELTLINER LÖSSWEINGÄRTEN 2017

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

## CELLAR

<b>Harvest:</b>	handpicked   middle/october
<b>Malolactic Fermentation:</b>	no
<b>Sulfur Added:</b>	yes, wine
<b>Fermentation:</b>	spontaneous steel tank   6 week(s)
<b>Filter:</b>	filtered
<b>Maturing:</b>	steel tank   10 month(s)
<b>Bottling:</b>	screw cap   end/august 2018

## DATA

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

