

Grüner Veltliner Mollands 2018



Wine Description

The Grüner Veltliner is the Kamptal's premier grape varietal. Planted in an ancient soil of clay, gravel and rock it possesses a mineral tension and a certain spiciness which, together with a well balanced acidity, gives the wine an unforgettable palate, distinctive and classic. Our Grüner Veltliner Mollands grows on clay and loess soil in about 340m above sea level. The grapes are between 30 and 50 years old. It consists of 100% Grüner Veltliner grapes which were harvested and selected by hand and fermented spontaneously. After fermentation in steel tanks and some storage time on the yeasts the wine was filtered and bottled. The Grüner Veltliner Mollands has fruity aromas which combine with spiciness and a mineral taste on the palate because of the soil. It has a medium body and a nice finish. The Grüner Veltliner Mollands is a typical Grüner Veltliner of the Kamptal region (Kamptal DAC) and a good companion to food. It accompanies with cold starters with meat and all main dishes with pork.

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	4.6 g/l
Residual Sugar:	1 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	2023 years

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Kamptal DAC, Bio-Wein aus Österreich
Site:	Mollands
Varietal:	Grüner Veltliner 100 %
Sea Level:	320 - 350 m
Soil:	loam loess stony

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	steel tank

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