



GRÜNER VELTLINER POOLSIDER 2018

Origin:	Austria, Kremstal
Quality grade:	Qualitätswein
Site:	Vineyard selection
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 10 - 35 years 3500 plants/ha 5500 - 6000 liter/ha
Geographical Orientation:	south west
Sea Level:	280 - 320 m
Soil:	gravel loess

CELLAR

Harvest:	handpicked middle/september
Malolactic Fermentation:	no
Sulfur Added:	yes, wine
Mazeration:	squashed 8 hour(s) with stems: yes
Fermentation:	spontaneous steel tank 3 week(s) temperature control: yes 20 - 22 °C
Filter:	filtered
Maturing:	steel tank 6 month(s)
Time on the Full Yeast:	6 month(s)
Bottling:	screw cap middle/march 2019
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Residual Sugar:	1.5 g/l
Acid:	5 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2019 - 2022

WINERY



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.