

# Grüner Veltliner Ried Goldberg 2016



<b>Origin:</b>	Austria, Wagram, Grossriedenthal
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Goldberg
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Grüner Veltliner 100 %   25 years 3000 - 3300 plants/ha   3500 - 4000 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	305 m
<b>Soil:</b>	humus   medium loess   large



## Weather / Climate

<b>Climate:</b>	continental
<b>Average Rainfall Per</b>	400 - 500 mm
<b>Vintage:</b>	

## Cellar

<b>Harvest:</b>	handpicked   middle/october
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous steel tank   2 - 4 week(s)   18 - 20 °C
<b>Maturing:</b>	90 %   steel tank   8 month(s) 10 %   small wooden barrel   225 L   used barrel   8 month(s)
<b>Time on the Full Yeast:</b>	5 month(s) 5 month(s)
<b>Time on the Fine Yeast:</b>	3 month(s) 3 month(s)

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1.5 g/l
<b>Acid:</b>	5.3 g/l
<b>Total Sulfur:</b>	< 80 mg
<b>Certificates:</b>	vegan, organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium (10 years)
<b>Optimum Drinking Year:</b>	2017 - 2025

## Winery

We love our village of Grossriedenthal. It is the origin and the home of our wines. The surrounding countryside is our little world in which we wine growers farm various different sites. Since 1976, organic farming has been the foundation of our activities today, with biodynamic winemaking becoming part of our philosophy in 2023. We might look back, sideways, but we always keep our sights on the future. With our trust in nature, the joy we feel when working in the vineyards and the passion for making something extraordinary out of our grapes, we are creating wines that say a lot about their origins and about us. Honest, authentic and full of life. We are a member of OETW & Respekt BIODYN.