

# Grüner Veltliner Seeberg 2016



## Wine Description

This special wine comes from one of our best sites: the Langenloiser Seeberg, a very stony soil with little clay in 350m above sea level. In our vineyards on the Seeberg we work very carefully during the whole year. We take away the surplus clusters in the summer and aim for a good relation between grapes and leaves. This is important for a good assimilation and maturity. The harvest is always very late, usually not before November. The Seeberg Veltliner 16 consists 100% of Gruener Veltliner grapes. After some hours maceration and spontaneous fermentation the wine was racked in a big old oak barrel to mature for 1 year before it was bottled in September 2017. We recommend to store it for 1-2 years before you open the first bottle. It is also good to decant the wine before drinking. Usually, the Gruener Veltliner Seeberg develops its full character when it gets some air. The Seeberg Veltliner 16 is a good companion to hot and spicy food.

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	4.6 g/l
<b>Residual Sugar:</b>	15.6 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	2026 years

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Seeberg

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Maturing:</b>	oak barrel   used barrel   12 month(s)