

Grüner Veltliner Urgestein Natural 2017



Wine Description

This Gruener Veltliner grows on our Mollandser site called Steinleithen. The soil there is very stony (Gneiss) which gives the wine its mineral taste. The vineyard is 40 years old and located in the southern part of Mollands with a beautiful view to Schoenberg – the next village in the valley of Kamptal – in about 340m above sea level. The grapes are harvested very late (mid october) and in full ripe condition. The Gruener Veltliener Urgestein Natural consists 100% of Gruener Veltliner grapes. 10% were fermented (6 weeks on the skin, destemmed but still with 10% stems 90% whole berries) and ripend in used oak barrel. The other 90% were fermented spontaneously in a steel tank. The wine ripend on the yeasts for one year before it got bottled without fining, without filtration and only a little bit sulphur addition before botteling. Therefore, the Urgestein Natural is more spicy, creamy and full of mineral taste with a long adstringend finish. Try it with good food.

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Acid:	4.5 g/l
Residual Sugar:	2 g/l
Certificates:	organic, Demeter
Allergens:	sulfites

Award

Gault Millau:	18
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Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Landwein aus Österreich
Site:	Vineyard Selection
Varietal:	Grüner Veltliner 100 %
Soil:	stony gneiss mica schist

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	steel tank large wooden barrel

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