

Grüner Veltliner Urgestein 2018



Wine Description

This Gruener Veltliner grows on our Mollanser site called Steinleithen. The soil there is very stony (Gneiss) which gives the wine its mineral taste. The vineyard is 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. A little bit stronger than our Gruener Veltliner Mollands belongs this Veltliner still to our fruity, refreshing blue line. It consists 100% of Gruener Veltliner grapes, the vines are about 40 years old. After a selected harvest, which is always by hand, the wine was fermented spontaneously (according to Demeter) in ripened in steel tanks. The result is a fruity, mineral and spicy Gruener Veltliner. Due to its complexity and intensive flavors this Veltliner is suited best as a companion to main dishes with pork as well as vegetarian meals like CousCous and vegetabel.

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	4.9 g/l
Residual Sugar:	1 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2019 - 2024

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Kamptal DAC, Bio-Wein aus Österreich
Site:	Steinleithen
Site Type:	plateau
Geographical Orientation:	south east
Soil	mica schist

Harvest and Maturing

Harvest	handpicked middle/september
Malolactic Fermentation:	yes
Whole Grape Pressing	yes
Mazeration	squashed with stems: yes
Mash Fermentation	squashed Stems: 0 %
Fermentation	spontaneous steel tank
Second Fermentation	Yeast Type: selected yeast

Weingut Matthias Hager | Weinstraße 45 | 3562 Mollands | Austria

Filter	layer filtration fine
Sulfur Added:	wine
Maturing	50 % steel tank