

# Grüner Veltliner Vielfalt 2016



## Wine Description

The Gruener Veltliner Vielfalt has its name well chosen. For this Veltliner we selected grapes from different sites with different soils. Vielfalt means Diversity. The Gruener Veltliner Vielfalt 16 is unfined and unfiltered. Only a little addition of sulphur and 25% skin fermentation makes the wine very full-bodied, creamy and open-minded. It shows intensive flavours of flowers and ripen fruits that combine with minerals and spiciness on the palate. The Gruener Veltliner Vielfalt is a complex and characterful wine with a long finish. We recommend to drink it with food. The Gruener Veltliner Vielfalt distinguishes not only because of its taste but also because of its special label. The picture was painted with self-made earth-colours. The earth comes from our Mollands sites and was prepared and used for painting in a workshop with Caritas Schloss Schiltern – a dormitory for handicapped people. Beautiful pictures were painted during this workshop. We chose this one for our Vielfalt because it is also very complex and strong like the wine. For every sold bottle Caritas Schloss Schiltern gets a part for its participation on this project. [www.schiltern.caritas-stpoelten.at](http://www.schiltern.caritas-stpoelten.at)

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Acid:</b>	4.1 g/l
<b>Residual Sugar:</b>	2.1 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	2020 years

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Landwein aus Österreich
<b>Site:</b>	Mollands
<b>Varietal:</b>	Grüner Veltliner 100 %
<b>Soil:</b>	loam loess primary rock

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Maturing:</b>	steel tank large wooden barrel