

# Grüner Veltliner Vogelwald 2011



## Wine Description

This Gruener Veltliner grows on clay soil. The vineyard is rimmed of forest which leads to permanent birdsong whenever you be there. That's why this Gruener Veltliner is called „Vogelwald“ which means forest of birds. The wine was stored in big oak barrel for almost one year before it was bottled. The result is a fullbodied, semi-dry and mineral white wine with a long finish. The Gruener Veltliner Vogelwald goes well with mellow cheese.

**Wine Type:** Still wine | white | semidry

**Alcohol:** 13 %

**Acid:** 4.8 g/l

**Residual Sugar:** 29 g/l

**Certificates:** organic, Demeter

**Allergens:** sulfites

**Drinking Temperature:** 10 - 12 °C

**Aging Potential:** 2020 years

## Vineyard

**Origin:** Austria, Kamptal, Mollands

**Quality grade:** Österreichischer Qualitätswein

**Site:** Mollands

**Soil:** loamy  
clay | little

## Harvest and Maturing

**Harvest:** handpicked

**Fermentation:** spontaneous

**Malolactic Fermentation:** yes

**Maturing:** large wooden barrel | used barrel | 12 month(s)