



GRÜNER VELTLINER WACHTBERG 2016

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	11 - 14 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	2019 - 2029

VINEYARD

Origin:	Austria, Kremstal, Dross
Quality grade:	Qualitätswein
Site:	Wachtberg
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 80 years 3000 plants/ha 3500 - 4000 liter/ha
Geographical Orientation:	south
Sea Level:	340 - 360 m
Soil:	loess little top soil gravel little top soil gneiss large sub soil

HARVEST AND MATURING

Harvest:	handpicked end/october
Malolactic Fermentation:	yes
Mazeration:	squashed 3 day(s) with stems: yes
Fermentation:	spontaneous steel tank 600 L 2 - 6 month(s)
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	steel tank 600 L 12 - 14 month(s) Batonnage: yes
Time on the Full Yeast:	18 month(s)
Bottling:	natural cork end/december 2018 600 bottles
Deacidification:	no
Acidification:	no

WINERY



In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.