

Grüner Veltliner Löss Natural 2018



Wine Description

Our Grüner Veltliner Löss grows on a clay soil on 320m above sea level. The vines are about 50 years old. After harvest by hand and spontaneous fermentation the wine was filled in steel tanks und ripend for one year on the lees. It was bottled unfined and unfiltered just a little bit sulphur before bottling. The result is a spicy harmonious and round Veltliner, which is a good companion to food.

Wine Type: Still wine | white | dry

Alcohol: 13 %

Residual Sugar: 1.54 g/l

Acid: 4.6 g/l

Total Sulfur: 28 mg

Certificates: organic, Demeter

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Aging Potential: medium (10 years)

Vineyard

Origin: Austria, Kamptal, Mollands

Quality grade: Bio-Wein aus Österreich

Site: Bernthal, Steinleiten

Soil: mica schist

loam

loess

Harvest and Maturing

Maturing: steel tank