

Grüner Veltliner Hefeabzug 2017

Qualitätswein 

Origin:	Austria, Wachau, Mautern
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 10 - 50 years 3000 plants/ha 5000 liter/ha
Sea Level:	200 - 350 m
Soil:	loam loess paragneiss



Cellar

Harvest:	handpicked end/september
Malolactic Fermentation:	no
Fermentation:	spontaneous
Fermentation:	steel tank 3 - 5 week(s)
Maturing:	steel tank 7 month(s)
Time on the Full Yeast:	2 month(s)
Time on the Fine Yeast:	6 month(s)
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	12 %

Acid:	5.3 g/l
Residual Sugar:	1 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2017 - 2027

Winery

The Nikolaihof Wachau is a very special place that invigorates the people who live and spend time here. With almost 2,000 years of history, the estate is the oldest winery in Austria, and one of the first in the world to have begun operating by biodynamic principles. The estate has been owned by the Saahs family since 1894.