



WÖSENDORFER HOCHRAIN GRÜNER VELTLINER 2017

Origin:	Austria, Wachau, Spitz an der Donau
Quality grade:	Österreichischer Qualitätswein
Site:	Wösendorfer HOCHRAIN
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 27 - 37 years
Geographical Orientation:	south east, south
Sea Level:	260 - 290 m
Soil:	deep loess

Cellar

Harvest:	handpicked middle/september - end/september 15 kg cask
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	large wooden barrel 1500 L used barrel 6 month(s)
Bottling:	natural cork middle/may 2018

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	1 g/l
PH Value:	3.4
Allergens:	sulfites
Drinking Temperature:	11 °C
Aging Potential:	high

Wine Description

On the terraced slopes of the "Hochrain" in Wösendorf, my Grüner Veltliner is thriving in deep loess soils. Here, the wines develop nutty and spicy tones with yellow fruit aromas. In comparison with the Veltliner from primary rock, the "Hochrain" is a precise example of how much the soil influences the character of the wine.

