



## WACHAUER LIEBEDICH GRÜNER VELTLINER 2017

<b>Origin:</b>	Austria, Wachau, Spitz an der Donau
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Grüner Veltliner 100 %   4 - 66 years 4000 - 5500 plants/ha   1000 - 6000 liter/ha
<b>Sea Level:</b>	230 - 300 m
<b>Soil:</b>	Gföhler Gneis flint sandy



### Vineyard Site:

The name of this wine is program, whereby the grapes of the vintages 2012 and 2013 come from different terrace vineyards with partly old vines (Bruck, Schön, Buschenberg, Hochrain, Loibenberg etc). In each case the quantities were too small to fill them separately. However, these are sites for potential top quality, mostly on primary rock.



### Cellar

<b>Harvest:</b>	handpicked   beginning/september - end/september   15 kg cask
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous Pre Clarification: yes   soft   12 hours   Enzymes Used: no steel tank   10 day(s)   temperature control: yes
<b>Maturing:</b>	steel tank   5 month(s)
<b>Time on the Full Yeast:</b>	3 month(s)
<b>Time on the Fine Yeast:</b>	2 month(s)
<b>Bottling:</b>	screw cap   middle/april 2018

<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5 g/l
<b>PH Value:</b>	3.4
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	11 °C
<b>Aging Potential:</b>	high

## Wine Description

In 2012 and 2013 this Grüner Veltliner was sourced from various terraced vineyards, some with old vines: Bruck, Schön, Buschenberg, Hochrain and Loibenberg. The quantity from each plot is too small for individual bottlings, yet the quality is potentially superb from these predominantly primary rock sites. Starting with the vintage of 2014 also the grapes of the flat vineyard KREUTLES in Unterloiben are part of this blend. Therefore LIEBEDICH is from now on my classic, authentic Wachau Grüner Veltliner, representing the typical characteristics of the region and the vintage in a "drinking animating" way. In some vineyards I manage the soil with a tractor and for that reason, I do not use my neck label "Handarbeit" which signifies a wine that is farmed completely by hand.

## Winery

Unlike practically any other wine region, the Wachau is distinguished by its terraced vineyards with extremely old, dry stone walls. Not only do they represent the optical allure that the Wachau is so famous for, but they also are markedly responsible for the unique character of the Wachau's wines. Manual care of the terraces is highly intensive (requiring 5 -10 times more work than in vineyards which can accommodate vehicles). And this is why many of the old terraces are in danger of being abandoned - something that would ultimately change the landscape of the Wachau in the future. So I made it my goal to acquire exposed terraces with mainly old vines and protect them from being cleared. Although this means pure handwork - no machines whatsoever - I am convinced that the qualities of the wines are so unique, so full of character and spectacular, that this work will be repaid many times over. Most of the vines are between 30 and 50 years old. Drinkability and age-worthiness are key to all work-related decisions. And working with healthy grapes that have not been exposed to the Botrytis fungus is of the highest priority. This means that fine, extremely elegant wines with a filigree minerality and plenty of tension are created - wines that are likely to be closed in their youth. (Bio-control agreement with Lacon since August 2008 for production of grapes.)