



WACHAUER LIEBEDICH GRÜNER VELTLINER 2017

Origin:	Austria, Wachau, Spitz an der Donau
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 4 - 66 years
Sea Level:	230 - 300 m
Soil:	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

Harvest:	handpicked beginning/september - end/september 15 kg cask
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	steel tank 5 month(s)
Bottling:	screw cap middle/april 2018

Data

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