



MÜHLBERG GRÜNER VELTLINER 2016

Origin:	Austria, Weinviertel, Rösschitz
Quality grade:	Weinviertel DAC
Site:	Mühlberg
Normal Classification:	Reserve
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 70 years 3000 plants/ha 2000 liter/ha
Geographical Orientation:	south
Sea Level:	330 m
Soil:	granite



Cellar

Harvest:	handpicked beginning/november
Malolactic Fermentation:	yes
Skin Contact:	10 hour(s)
Fermentation:	partly spontaneous large wooden barrel 2000 L used barrel 2 month(s) 20 - 22 °C
Maturing:	steel tank 13 month(s)
Time on the Full Yeast:	3 week(s)
Time on the Fine Yeast:	12 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Acid:	4.9 g/l
Residual Sugar:	1.1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	13 - 15 °C
Aging Potential:	high (20 years)



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Optimum Drinking Year: 2018 - 2030

Winery

Three generations, three siblings, three spirits united: Maria, Ewald and Christian have found common ground in the family-run business in the western part of the Weinviertel region: wine. Whether in the vineyard, the wine cellar or in sales, each sibling concentrates on what they love and know best at the Gruber Rösschitz winery. Wonderfully crisp Grüner Veltliner, fruity Riesling and delicately balanced St. Laurent and Pinot Noir grow in the organically cultivated micro-cosmos in Rösschitz, Lower Austria. Granite, loess and clay soil as well as an airy and warm climate ensure unique freshness and minerality with fruitiness on the palate. The harmonious family atmosphere, combining traditional knowledge and new ideas, lends the wines a unique and harmonic character.