

Ried Kittmannsberg Grüner Veltliner 2016

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Allergens:	sulfites
Drinking Temperature:	10 °C
Aging Potential:	medium (7 years)



Award

blindtasted:	0
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Vineyard

Vineyard Site:

The vineyard (Ried) Kittmannsberg is located in the west of Langenlois. It is a very deep and calcareous loess soil that shapes this vineyard terrace. The u-shaped form prevents the vines from wind which leads to a special micro climate that characterizes our Grüner Veltliner. Our vineyard is located on the top of the Kittmannsberg and is in the family's possession for decades now.

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Österreichischer Qualitätswein, Lagenwein
Site:	Single-Vineyard Kittmannsberg
Site Type:	terraces
Varietal:	Grüner Veltliner 100 %
Geographical Orientation:	south, south west
Soil:	loess large calcareous medium



Weather / Climate

Climate:	continental
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Harvest and Maturing

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank

Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.