



ROTER VELTLINER HOLZGASSE 2018

Wine Type:	Still wine white dry
Alcohol:	12 %
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2019 - 2022

VINEYARD

Origin:	Austria, Kremstal, Dross
Quality grade:	Qualitätswein
Site:	Holzgasse
Site Type:	hillside
Varietal:	Roter Veltliner 100 % 30 years 3800 plants/ha 4000 liter/ha
Geographical Orientation:	south, south west
Sea Level:	280 m
Soil:	karg loess gravel

HARVEST AND MATURING

Harvest:	handpicked middle/september
Malolactic Fermentation:	no
Mazeration:	squashed 30 hour(s) cold with stems: yes
Fermentation:	spontaneous steel tank 2 - 3 week(s)
Filter:	filtered
Sulfur Added:	yes, wine
Maturing:	steel tank 8 month(s)
Time on the Full Yeast:	8 month(s)
Bottling:	screw cap beginning/may 2019
Deacidification:	no
Acidification:	no

WINERY



In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.