

THE GREEN ARCHER VOL. 1 2016

Wein aus Österreich



Origin: Wagram
Quality grade: Wein aus Österreich
Varietal: Grüner Veltliner 100 %

Wine Type: Still wine | white | dry
Alcohol: 13 %
Residual Sugar: 1.7 g/l
Acid: 6.2 g/l
Allergens: sulfites
Drinking Temperature: 10 - 12 °C

HARVEST AND MATURING

Malolactic Fermentation: yes
Maceration: whole bunch pressing | with stems: yes
Fermentation: spontaneous
large wooden barrel | 1000 L | used barrel | 18 month(s)
Filter: unfiltered
Sulfur Added: no
Maturing: large wooden barrel | 1000 L | used barrel | 24 month(s)
Time on the Full Yeast: 24
Time on the Fine Yeast: 24 month(s)

WINE DESCRIPTION

We like to try new things. Even when it sounds – and is – crazy. The “classic” Wagram Veltliner is of course a benchmark, but we want to see what else the “Grüner” can do. With the “Green Archer” we aged it for a longer period in a very old barrel and watched what would happen. The result: a completely original and exciting individual with caramel-like spice and lots of juicy, yellow fruit yet an extremely linear and refreshing palate which downright sings with drinkability and length. The label, by the way, shows our passion for Marvel comics, with each wine being a once-off, a truly unique specimen. The Green Archer is our Volume 1 of these special bottlings which do not put the vintage in the foreground since this wine is only a once-in-a-lifetime experience. Clear, aromatic and with piquant favours in the nose. Also with recognizable essences of stone fruits. On the palate a calm mineral ripeness and a full-bodied long finish.

WEATHER / CLIMATE

Climate: continental