



VERGELT`S GOTT GRÜNER VELTLINER 2016

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| Wine Type: | Still wine white dry |
| Alcohol: | 12 % |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | medium (5 years) |
| Optimum Drinking Year: | 2017 - 2021 |



VINEYARD

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| Origin: | Austria, Wachau, Elsarn |
| Quality grade: | Qualitätswein |
| Site: | vineyard selection |
| Site Type: | terraces |
| Varietal: | Grüner Veltliner 100 % 15 - 25 years |
| Geographical Orientation: | south, south west |
| Sea Level: | 340 - 400 m |
| Soil: | sandy deep brown earth |

HARVEST AND MATURING

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| Harvest: | handpicked middle/october |
| Filter: | layer filtration sterile |
| Maturing: | oak barrel 900 L used barrel 6 month(s) |
| Bottling: | screw cap middle/april 2017 |

WINERY

My estate is beginning and end of the Wachau region. Behind it starts the Waldviertel whereas in the other direction rise the extreme slopes of the Spitzer Graben in which my vines root: Riesling on the monumental and impressive Bruck vineyard, Veltliner just right beside on the vineyards of the Schön. Additionally I have been slowly developing some 13 terraces at the hillside of the Brandstatt which are a life dream and experiment at the same time. All the three of them share the severe conditions of the Spitzer Graben - a rough climate and rocky terrain with minimal yields. My vineyards are cultivated organically and most of the work is still done by hand. The results are wines which tell in a distinct and authentic way the story of our region.

