



FUCKING TERRO(I)R 2017

Origin:	Austria, Kremstal
Quality grade:	Qualitätswein
Site:	Vineyard selection
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 15 - 45 years 3500 - 4000 plants/ha 5000 liter/ha
Geographical Orientation:	south, south west
Sea Level:	300 - 340 m
Soil:	slate gneiss loess

CELLAR

Harvest:	handpicked middle/october
Malolactic Fermentation:	no
Sulfur Added:	yes, wine
Mazeration:	squashed 24 hour(s) with stems: yes
Fermentation:	spontaneous steel tank 4 - 5 week(s) 70 % oak barrel 500 L used barrel 4 - 5 week(s) 30 %
Filter:	filtered
Maturing:	70 % steel tank 10 month(s) 30 % oak barrel 500 L used barrel 11 month(s)
Time on the Full Yeast:	12 month(s)
Bottling:	natural cork beginning/september 2018
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	4.4 g/l
Acid:	5.2 g/l
Allergens:	sulfites
Drinking Temperature:	11 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2019 - 2025

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.