



## FUNDAMENTAL GRÜNER VELTLINER 2017

### WINE DESCRIPTION

Brass yellow; Melon, biscuit, needs air; full-bodied and mild on the palate, with an intense and mineral finish; a different interpretation of Grüner Veltliner...

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 17 °C
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2018 - 2027

### VINEYARD

<b>Origin:</b>	Austria, Kremstal, Rohrendorf
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Grüner Veltliner 100 %   16 - 23 years 3500 plants/ha   4000 liter/ha
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	220 - 280 m
<b>Soil:</b>	loess conglomerate weathered soil

### WEATHER / CLIMATE

<b>Climate:</b>	continental
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### HARVEST AND MATURING

<b>Harvest:</b>	handpicked   end/september
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous steel tank   0 °C
<b>Skin Contact:</b>	5
<b>Maturing:</b>	steel tank   12 month(s)
<b>Time on the Full Yeast:</b>	5 month(s)
<b>Time on the Fine Yeast:</b>	7 month(s)
<b>Bottling:</b>	natural cork   beginning/september 2018



## WINERY

The Sepp Moser-estate (51 in total) is spread over two different wine regions. In the Kremstal the grapes for white wines are grown on south exposed terraces while in the plains of the Neusiedlersee-area the production is focused on reds and dessert wines. Demeter-certification was obtained in vintage 2009. Sepp Moser-wines are never loud but always full of vividness and elegance.