## Grüner Veltliner Pur 2017





## Wine Description

The Gruener Veltliner PUR is a so called "Orange Wine". It was fermented like redwine on the skin and it was no sulphur added during the whole vinification, just before botteling it got a minimal sulphur addition. This is the reason for its amber colour and the name "orange wine". Necessary requirements for such a wine are healthy grapes and stony soil. For the Gruener Veltliner PUR a part of the grapes made 4 days maceration, the other part was 6 weeks on the skin. After spontanous fermentation both parts were racked into a big used oak barrrel for continuing ripening process on the fine yeasts. The result is a spicy-peppery Veltliner with refreshing mineral taste and a long finish.

Still wine   white   dry
13 %
3.47 g/l
5 g/l
22 mg
organic, Demeter
sulfites
12 - 14 °C





## Vineyard

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Landwein aus Österreich
Site:	Seeberg
Soil:	mica schist
	amphibolite

## Harvest and Maturing

Fermentation:	coontaneous
rermentation:	spontaneous

Malolactic Fermentation: yes

Mash Fermentation: squashed

**Maturing:** small oak barrel | used barrel