Grüner Veltliner Pur 2017

Hager Matthias
MOLLANDS-KAMPTAL

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.

Wine Type:	Still wine | white | dry
Alcohol:	13 %
Residual Sugar:	3.47 g/l
Acid:	5 g/l
Total Sulfur:	22 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C

Vineyard

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

Harvest and Maturing

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed
Maturing:	small oak barrel | used barrel

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