

Grüner Veltliner Urgestein 2017



Wine Description

This Gruener Veltliner grows on our Mollands site called Steinleithen. The soil there is very stony (Gneiss) which gives the wine its mineral taste. The vineyard is located in the southern part of Mollands with a beautiful view to Schoenberg – the next village in the valley of Kamptal – in about 340m above sea level. A little bit stronger than our Gruener Veltliner Mollands belongs this Veltliner still to our fruity, refreshing blue line. It consists 100% of Gruener Veltliner grapes, the vines are about 40 years old. After a selected harvest, which is always by hand, the wine was fermented spontaneously (according to Demeter) in ripened in steel tanks. The result is a fruity, mineral and spicy Gruener Veltliner. Due to its complexity and intensive flavors this Veltliner is suited best as a companion to main dishes with pork as well as vegetarian meals like CousCous and vegetabel.

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Acid:	4.9 g/l
Residual Sugar:	1.2 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	2024 years

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Kamptal DAC Reserve, Bio-Wein aus Österreich
Site:	Steinleiten
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 29 - 54 years 3000 plants/ha 4500 liter/ha
Geographical Orientation:	south east
Soil:	mica schist

Harvest and Maturing

Malolactic Fermentation:	yes
Whole Grape Pressing:	yes
Mazeration:	squashed with stems: yes
Fermentation:	spontaneous steel tank
Filter:	layer filtration fine
Sulfur Added:	wine

Maturing:

steel tank

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