

Grüner Veltliner Vielfalt 2017



Wine Description

The Gruener Veltliner Vielfalt has its name well chosen. For this Veltliner we selected grapes from different sites with different soils. Vielfalt means Diversity. Stored in a big wooden barrel the GV Vielfalt is bottled relatively late, mostly only after the harvest. We also added 20% of a Grüner Veltliner that was mash fermented. This gives the Vielfalt an interesting structure of tannins. The Gruener Veltliner Vielfalt distinguishes not only because of its taste but also because of its special label. The picture was painted with self-made earth-colours. The earth comes from our Mollands sites and was prepared and used for painting in a workshop with Caritas Schloss Schiltern – a dormitory for handicapped people. Beautiful pictures were painted during this workshop. We chose this one for our Vielfalt because it is also very complex and strong like the wine. For every sold bottle Caritas Schloss Schiltern gets a part for its participation on this project. www.schiltern.caritas-stpoelten.at

Wine Type:	still wine white dry
Alcohol:	13 %
Residual Sugar:	1.28 g/l
Acid:	1.3 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Landwein
Site:	Mollands
Varietal:	Grüner Veltliner 100 %
Soil:	loam loess primary rock

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	steel tank large wooden barrel