



LOIBNER GRÜNER VELTLINER 2017

Origin:	Austria, Wachau, Spitz an der Donau
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Grüner Veltliner 100 %
Sea Level:	230 - 300 m
Soil:	Gföhler Gneis flint sandy



Vineyard Site:

The name of this wine is program, whereby the grapes of the vintages 2012 and 2013 come from different terrace vineyards with partly old vines (Bruck, Schön, Buschenberg, Hochrain, Loibenberg etc). In each case the quantities were too small to fill them separately. However, these are sites for potential top quality, mostly on primary rock.



Cellar

Harvest:	handpicked end/september 15 kg cask handpicked beginning/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous Pre Clarification: yes soft 12 hours Enzymes Used: no steel tank 10 day(s) temperature control: yes 80 % large wooden barrel 800 L used barrel 10 day(s) 20 %
Maturing:	80 % steel tank 5 month(s) 20 % large wooden barrel 800 L used barrel 5 month(s)

Time on the Full Yeast:	3 month(s) 3 month(s)
Time on the Fine Yeast:	2 month(s) 2 month(s)
Bottling:	screw cap middle/april 2018 2000 bottles
Deacidification:	no
Acidification:	no

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	4.7 g/l
PH Value:	3.5
Allergens:	sulfites
Drinking Temperature:	11 °C
Aging Potential:	high

Winery

Unlike practically any other wine region, the Wachau is distinguished by its terraced vineyards with extremely old, dry stone walls. Not only do they represent the optical allure that the Wachau is so famous for, but they also are markedly responsible for the unique character of the Wachau's wines. Manual care of the terraces is highly intensive (requiring 5 -10 times more work than in vineyards which can accommodate vehicles). And this is why many of the old terraces are in danger of being abandoned - something that would ultimately change the landscape of the Wachau in the future. So I made it my goal to acquire exposed terraces with mainly old vines and protect them from being cleared. Although this means pure handwork - no machines whatsoever - I am convinced that the qualities of the wines are so unique, so full of character and spectacular, that this work will be repaid many times over. Most of the vines are between 30 and 50 years old. Drinkability and age-worthiness are key to all work-related decisions. And working with healthy grapes that have not been exposed to the Botrytis fungus is of the highest priority. This means that fine, extremely elegant wines with a filigree minerality and plenty of tension are created - wines that are likely to be closed in their youth. (Bio-control agreement with Lacon since August 2008 for production of grapes.)