



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
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	80 % steel tank 5 month(s) 20 % large wooden barrel 800 L used barrel 5 month(s)
Bottling:	screw cap middle/april 2018 2000 bottles

Data

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

