



RIED SCHÖN GRÜNER VELTLINER 2017

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2026



VINEYARD

Origin:	Austria, Wachau, Vießling
Quality grade:	Qualitätswein
Site:	Schön
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 19 - 29 years
Geographical Orientation:	south east, south west
Sea Level:	360 - 420 m
Soil:	brown earth gneiss

HARVEST AND MATURING

Harvest:	handpicked middle/october
Filter:	layer filtration sterile
Maturing:	oak barrel 900 L used barrel 6 month(s)
Bottling:	natural cork middle/april 2018

WINERY

My estate is beginning and end of the Wachau region. Behind it starts the Waldviertel whereas in the other direction rise the extreme slopes of the Spitzer Graben in which my vines root: Riesling on the monumental and impressive Bruck vineyard, Veltliner just right beside on the vineyards of the Schön. Additionally I have been slowly developing some 13 terraces at the hillside of the Brandstatt which are a life dream and experiment at the same time. All the three of them share the severe conditions of the Spitzer Graben – a rough climate and rocky terrain with minimal yields. My vineyards are cultivated organically and most of the work is still done by hand. The results are wines which tell in a distinct and authentic way the story of our region.

