

# ROTER VELTLINER "DAS GEHÖLZ" 2017

Qualitätswein



**Origin:** Wagram  
**Quality grade:** Qualitätswein  
**Varietal:** Roter Veltliner 100 %

**Wine Type:** Still wine | white | dry  
**Alcohol:** 13 %  
**Residual Sugar:** 2.5 g/l  
**Acid:** 5.9 g/l  
**Allergens:** sulfites  
**Drinking Temperature:** 12 - 14 °C

## HARVEST AND MATURING

**Malolactic Fermentation:** yes  
**Maceration:** squashed | 4 hour(s) | with stems: yes  
**Fermentation:** spontaneous  
Pre Clarification: yes | Enzymes Used: no  
oak barrel | 500 L | used barrel  
**Filter:** unfiltered  
**Sulfur Added:** yes, wine  
**Maturing:** oak barrel | 500 L | used barrel | 18 month(s)

## WINE DESCRIPTION

The wine shows a mature, golden yellow in the glass, with a well-integrated aroma of French oak in both nose and on the palate. Creamy tones of honey complete the long lasting taste of this wine.

## WEATHER / CLIMATE

**Climate:** continental