

ROTER VELTLINER "THE ORANGE" 2017

Wein aus Österreich



Origin: Wagram
Quality grade: Wein aus Österreich
Varietal: Roter Veltliner 100 %

Wine Type: Still wine | orange | dry
Alcohol: 12 %
Residual Sugar: 0.3 g/l
Acid: 4.4 g/l
Allergens: sulfites
Drinking Temperature: 14 - 16 °C

HARVEST AND MATURING

Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: destemmed and squashed | Stems: 0 % | open fermentation vat | 14 day(s) | temperature control: yes | 19 - 20 °C
Fermentation Process: manual punch down | 3 x day | Duration: 14 days
Filter: unfiltered
Sulfur Added: yes, wine
Maturing: small oak barrel | 225 L | used barrel | 18 - 24 month(s)
Time on the Fine Yeast: 18 - 24 month(s)

WINE DESCRIPTION

As the name suggests: a colour-rich, piquant and "teaish" (a tea-note) wine. Despite the low level of alcohol of 12% the wine unfolds its full body on the palate. This wine is best not enjoyed too cool, the optimal temperature for drinking is around 15°C.

WEATHER / CLIMATE

Climate: continental