

GRÜNER VELTLINER – RUINE VOL. 3 2017

Österreichischer Landwein



Origin:	Austria, Kremstal
Quality grade:	Österreichischer Landwein
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 28 years 4200 plants/ha 4500 liter/ha
Geographical Orientation:	south west
Sea Level:	300 m
Soil:	loess

WEATHER / CLIMATE

Climate:	continental
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CELLAR


Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	squashed Stems: 100 % open fermentation vat 4 - 18 week(s) 100 %
Fermentation Process:	manual punch down 2 - 5 x week Duration: 16 days
Filter:	unfiltered
Maturing:	steel tank 8 month(s)
Time on the Full Yeast:	0 - 16
Bottling:	natural cork

DATA

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	0.8 g/l
Acid:	5.2 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2018 - 2025

WINE DESCRIPTION

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The Ruine (ruin), a barren mica slate in a beautiful terraced setting, planted with Grüner Veltliner. Harvested, the entire grape crushed and fermented in an open vat. After 3 months the grapes were moved to a stainless steel tank and left there with all the lees until bottling. A mash fermenter that is something to be proud of. Grandma's soup pot is a favourite with everyone, and when apple strudel comes to mind, the glass of wine will accompany you into a long-gone future.