



GRÜNER VELTLINER – RUINE VOL. 3 2017

WINE DESCRIPTION

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.

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

VINEYARD

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

HARVEST AND MATURING

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
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
Sulfur Added:	no
Maturing:	steel tank 8 month(s)



Time on the Full Yeast:	0 - 16
Bottling:	natural cork
Deacidification:	no
Acidification:	no

WINERY

In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.